

## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

"WHATEVER THINGS ARE AMIABLE."—There are many persons, and they often among the most conscientious, who regard a bluff positive manner as more frank and honest than a conciliatory one. They hold their own opinions so firmly that they have little charity for those who think otherwise. They condemn, in their hearts, everybody who is not of their "own following," and they do not hesitate to show it.

Have these persons ever thought of St. Paul's famous text, in Second Philippians, chapter iv, verse 8? "Whatever things are true, whatsoever things are elevated, whatsoever things are pure, whatsoever things are amiable, have these in your mind." Have they noticed that he says people should not only be pure, elevated, noble, and true, but *amiable*? In the apostle's opinion it was not only necessary, for those who sought to live a noble life, to be pure and true, but to be amiable. That is, they were to be sweet-tempered, conciliatory, kind in word and manner. For often a well-meaning person, by a brusque speech, does more to hurt another's feelings than if he or she had actually wronged them. This is the secret why some never-do-wells are really more loved than others who are in every respect better. It is because, with all their faults, they are amiable.

Certainly nothing smooths life so much as amiability. The whole argument for what are called good manners—the reason, as the French say, for their being—is that they render social intercourse so pleasant. A well-bred man, a well-bred woman, is amiable to all. That is, they put on the appearance of good-heartedness, even if they are not good-hearted in reality. Of course, the right way is to be good-hearted really, and not only in manner: but for social purposes, the last is better than rudeness. Of course, also, there are crises in life when one must "deliver one's testimony," not only against a wrong, but against the wrong-doer. We are not now, however, discussing such cases. We are only referring to one's conduct in general society, in the bosom of one's family, or among friends. It is because love closes our eyes, to a degree, to faults, that we are kinder and more charitable to those we thus regard. The apostle would have us exercise something of the same sweetness of manner, if not the same forbearance in judgment, to everybody. And the apostle, even if he had not been speaking as one inspired, would have been right.

The perfect character, therefore, must not only be pure, and true, and noble, but amiable. Think how much more beautiful life would be, if this was more generally realized and acted upon! On the contrary, many excellent people consider it a sort of Christian virtue to be sour and uncompromising. St. Paul, at least, did not think so. The apostle held that to be gracious and sweet-tempered—in a word, amiable—was almost as necessary, in a noble life, as to be honest and pure.

CONTRIBUTORS MUST KEEP COPIES of articles submitted to us, if they wish the articles preserved: for we do not undertake to return any manuscripts—in fact, assume no responsibility whatever.

MORE REAL PLEASURE is derived from a subscription to a good magazine, than from ten times as much money spent in any other way.

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REAL FERNS, MOSSES, AND FLOWERS may be used to ornament many useful articles. For instance, cut out in white cardboard a set of toilet-mats, draw a scallop round them, taking half the circumference of a cotton-reel as a guide. Cut the scallops out with a sharp pair of scissors, and punch a hole in the centre of each with a shoemaker's punch, a quarter of an inch across. The ferns, mosses, small flowers, etc., must now be prepared by pressing them with a hot iron, first covering them with one or two sheets of blotting-paper. Now with a small brush cover all the under side of each leaf or flower with hot gelatine and water (half an ounce of gelatine to half a pint of water will be about the proportion), and lay it on the mat very carefully in the position you wish it to be, pressing firmly with a soft cloth on and off for a few minutes, till it is firmly fixed. Brush over both sides and the edges with hot gelatine. It is better to give it two coats before varnishing. These mats will wash with a little soap and water, if they have been thoroughly gelatined and varnished. The "stamped out" designs can be used in making this kind of mats, instead of ferns, etc.

MUSLIN FOR SUMMER-DRESSES is once more fashionable for day as well as for evening wear, for concerts, dinners, dances, and what not. White Madras and spotted muslin make charming ball-gowns for young girls, draped over skirts of pale-colored satin, covered with a deep flounce of fine embroidery, worked in white floss silk, or in many brilliant colors. The low bodices are also of satin, cut round on the shoulders, with berthas of similar embroidery. French muslins, the ground pale cream-color, strewn with sprays of roses or shaded lilac-bloom, are once again the mode, the delightful material draping gracefully over petticoats of satin or faille.

WILD GARDENING, as it is called by the florists, is all the rage this year. It is a modification of a very old fashion, and is especially popular with young ladies. In a "wild garden," such flowers are being cultivated as the ranunculus, the anemone, the columbine, and the English cowslip. There is also a sort of fashionable frenzy for æsthetic flowers, such as the cockscomb, marigolds, poppies, sweet peas, thorn-apple, nasturtium, and the blue corn-flower.

ONE PREDOMINATING COLOR should prevail in all really stylish dresses; and to this color all others should be subordinated. The brighter and more positive color should have less space than the subdued neutral or semi-neutral tint. In gray and green, the gray should predominate with brown; pink and yellow, as well as red and blue, may be used as trimmings.

DO NOT, THIS HOT WEATHER, over-feed infants with starchy foods, such as bread, farina-gruel, etc. According to authorities like Sir James Paget, the great English physician, such over-feeding is a fruitful cause of the large infant mortality in summer. The one article most necessary to the life of the child at all times is water.

"COULD NOT BE BETTER."—The Harrisburg (Pa.) Church Advocate says of our last number: "It is a delightful one: cuts, fashion-plates, all superior: the reading-matter first-class. 'Peterson' could not well be better."



A NEW VOLUME BEGINS with this number, affording an excellent opportunity to subscribe. We still continue to offer a choice of three costly premiums for getting up clubs.

The first is the steel-engraving, "Tired Out," of the size of 27 inches by 20, a very handsome affair.

The next, "The Golden Gift," a beautiful illustrated volume of poetry, bound in morocco cloth, gilt.

The next, an extra copy of the magazine. For the prices to clubs, and for what clubs these various premiums are given, see second page of cover.

Now is the time to get up clubs for 1884. It is never too late to do this. We can always supply back numbers to January, inclusive, when desired. Be particular, when remitting, to say whether you wish to begin with the January number, or that for July. Specimens are sent gratis to those wishing to get up clubs. In no other way can you get so much for your money as by subscribing to this magazine.

"GOING TO CHEAT THEM."—A lady, who sends us a club, writes that the subscribers "are very much pleased, many never having seen the magazine before." But she adds that at first she had some difficulty in getting names, "because they were afraid they were going to be cheated." This feeling has been brought about by the many irresponsible affairs, that promise everything, and give nothing. We have often warned the public against such publications, and it is not our fault if people will be deceived. This magazine has always kept its promises. People may subscribe for it, certain to get their magazines regularly, and to receive more, for the money, than by subscribing anywhere else. We do not promise to give away a dress every month, to every subscriber, or a farm, or a silver-mine. But what we do promise, that the subscriber is sure to get.

DRESSES MADE OF BÈGE LACE, the skirt one mass of billowy flounces, are remarkably effective over satin of geranium-red or crocus-yellow. We have seen one made up over the latter color, the flounces of the skirt, which were graduated in width, being caught up at intervals with tassels of yellow beads, finished with small silk balls, and down one side was a row of yellow rosettes, increasing in size to the edge of the satin skirt. The bodice was of yellow brocade, the bertha and short-curved sleeves of beige French lace, the round opening outlined by a single row of large-sized yellow beads, a string of which, finished with tassels, tied up the lace, and formed epaulettes on each shoulder.

"IT WARMS OUR HEARTS."—Says a subscriber in Dakota: "Dear 'Peterson' comes to us in this far-off lonely land, and warms our hearts like the face of a friend." We have tens of thousands of such subscribers, scattered all over this wide country, who write in a similar strain. No magazine ever had such friends as "Peterson."

IT IS NOT ALWAYS REMEMBERED, in choosing materials for dresses, that color has an influence not only over beauty, but over health. Dark colors are found to absorb and give out smells of all kinds to a greater extent than the light; and therefore nurses for the sick are not usually allowed to wear dark dresses.

WORTH, OF PARIS, in spite of competition, still keeps at the head of fashion: his taste is wonderful, his resources are inexhaustible. What Worth is in the world of fashion, this magazine is among lady's-books. Don't forget that. It has rivals, but while they come and go, like the leaves, "Peterson remains forever."

DOING "PENANCE."—A spirited engraving, under this name, in the front of the number: nearly everybody can look back, in boyhood, to some such hour of "penance."

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ADDITIONS MAY BE MADE TO CLUBS, at the price paid by the rest of the club, at any time during the year. When enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

## NOTICES OF NEW BOOKS.

*The Conquest of England.* By John Richard Green, M. A., LL.D., with Portrait and Maps. Second Edition. 1 vol. London: MacMillan & Co.—It is but a few years since that the reading-public suddenly awoke to the fact that a new historical writer had arisen, who, in many respects, was the equal of Froude or Freeman, and in some was even their superior. A "Short History of the English People" was the book that made this revelation. Persons interested in historical studies had not been unfamiliar with the name of the author: for he had written various essays on different historical problems—all characterized by honest research, great insight, and an unusually graphic style. The "Short History" had such an immediate success, and was felt to be so marked an advance on all other histories of its kind, that the author—Mr. John Richard Green—was induced to re-write and enlarge it, under the title of "History of the English People." The success of this new work was even more decided, at least among students, than the former: for it was recognized that a positive historical genius had arisen, whose industry was only equaled by his insight. A year or two after, another work—"The Making of England"—appeared from the same pen. In this new enterprise, the invasion of England by the Saxons, and their successive conquests—always heretofore an obscure subject—were traced with a marvelous sagacity, that threw former essays in that line altogether into the shade. It was the purpose of the author to follow up this volume with one on the "Conquest of England": in other words, to carry on the story until the time of William the Norman. But "man proposes, and God disposes": Mr. Green, always an invalid, broke down, and died before he could quite finish his design. His wife, however, has been able, from the manuscripts he left behind, to complete the book, and though it wants the last corrections of the author, it is substantially his work, and one of the most valuable additions to popular historical literature that we have seen in our time.

*The Wife of Monte Cristo. A Sequel to "The Count of Monte Cristo."* 1 vol., 12mo. Philadelphia: T. B. Peterson & Brothers.—Perhaps there never was a romance written that, of its kind, had a greater success than "The Count of Monte Cristo." It was unquestionably the best of the many fictions of the elder Dumas; better even than the "Three Mousquetaires": and that is saying that it was the best of its generation. There has always been a regret that Dumas did not follow up the fortunes of his hero as he did in the case of the "Three Mousquetaires," and as Trollope did in so many of his novels. This want has at last been supplied. An anonymous French author, but one evidently "skilled in the craft," has, in this volume, undertaken to supply the deficiency. The result is really a triumph, and that in more ways than one. For, even apart from the gratification of our curiosity in having the long-desired sequel to "Monte Cristo," we have also a remarkable story, full of thrilling incidents, told with a power that almost recalls Dumas. As the original story has had its hundreds of thousands of readers, this continuation should have an audience not less in numbers.

*An Ambitious Woman.* By Edgar Fawcett. 1 vol., 12mo. Boston: Houghton, Mifflin & Co.—A society novel, and one of much more than average ability. Its merits, indeed, are so many, that it would be invidious to speak of faults.



## OUR ARM-CHAIR.

IT IS STILL IN TIME to subscribe for "Peterson's Magazine" for 1884. Don't forget that. Back numbers can be supplied, to January inclusive. The newspapers are unanimous in saying that "Peterson" was never so good as it has been this year. The Pine Plains (N. Y.) Register, for example, says: "The number just received is a charming one; its steel-engraving is worth a place among the choicest pictures; the magazine is too well known to need an extended notice; it is only necessary to say that it is as good, and even better than ever." The Bridgewater (Mass.) Independent says: "It still keeps up its reputation for the finest steel-plates published in any magazine." The Newtown (N. Y.) Safeguard says: "The best literary talent of the country is engaged for it, and, with its artistic attractions, it stands at the head of the popular monthlies." The Norfolk (Va.) Ledger says: "The foremost publication of the kind in the country." The Lubbock (Texas) Signal says: "The most popular lady's-book published, and worthy of the high esteem in which it is held." The Crawfordsville (Ind.) Argus says: "It is decidedly the best lady's magazine published for the money." The Albion (Ind.) New Era says: "Gets better and better with every number: the number before us is of sterling merit, even more so than usual." The Sterling (Ill.) Standard says: "Special efforts seem to be made, this year, to make it more attractive and valuable than ever." What we claim for "Peterson" is thus conceded on all hands, and from every section of the country—North, South, East, and West: that it has the best stories, the best fashions, the best engravings, the best of everything desired in a lady's-book, and that it is continually on the advance. It is all summed up in what the Hope (Ark.) Dispatch says, among others: "No lady should be without it."

**CATARRH CURED.**—A clergyman, after suffering a number of years from that loathsome disease—catarrh—after trying every known remedy without success, at last found a prescription which completely cured, and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Doctor J. A. Lawrence, 250 Schermerhorn Street, Brooklyn, New York, will receive the recipe free of charge.

**HORSFORD'S ACID PHOSPHATE**, for nervousness, indigestion, etc. Send to the Rumford Chemical Works, Providence, R. I., for pamphlet. Mailed free.

## MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAM LIZEZEY, A. M., M. D.

## NO. V.—PLANTAIN—POPLAR—POTATO—PRIDE OF CHINA.

**I.—PLANTAIN.**—*Plantago major*. The leaves of the common plantain are large, five to seven ribbed, with an elastic filament in each rib, on long channeled petioles. It is too well known to require further description. It follows the foot-paths of civilized man, and is always found about his dwelling. Whithersoever civilization goes, the plantain goeth. The Indians call it "the white man's foot-print." It was highly esteemed in domestic practice in the olden time, and employed in derangements of the internal organs, hemorrhages (of the lungs especially), consumption, dysentery, etc., etc. The leaves, wilted, are a convenient dressing for mothers in the country, to use in abrasions of the skin, blistered surfaces generally, sores, etc. It must have had

some reputation in Shakespeare's day, for it is mentioned in his *Romeo and Juliet* thus:

"*Romeo*.—Your *plantain-leaf* is excellent for that.

*Benvolio*.—For what, I pray thee?

*Romeo*.—

For your broken shin."

**II.—POPLAR.**—*Populus tremuloides*. American aspen or poplar. Quaking aspen. An ornamental shade-tree. The bark of the roots is a popular tonic, at least among old country-people, and pushed into notice by the Thompsonians and early botanic doctors.

Boiling water will extract its virtues. But infusions or teas will soon spoil, and hence it is customary to place the coarsely-ground bark in a bottle, and cover with diluted alcohol or whiskey. Useful in dyspepsia, debility, diarrhea in feeble patients, affections of the kidneys, bladder, etc. The active principle, populin, is more efficacious, and possesses a wider range; but as mothers cannot use it properly, it is injudicious to take up space with it.

We have also the Athenian poplar, *P. Græca*, which, earlier in the present century, was a popular shade-tree; but the cottony coma from the bursting capsules is so abundant, that the tree became objectionable about dwellings.

The Lombardy or Italian poplar, *P. dilatata*, was also at times a favorite ornamental tree, introduced (according to Watson) from England in 1784, by William Hamilton, Esq., of the "Highlands," near Philadelphia.

Silver poplar—*P. alba*. This species, too, was formerly cultivated as a shade-tree; but its strong tendency to send up suckers all around it rendered it troublesome, if not a nuisance. Cowper, that delightful poet of nature, refers to this species in the following line:

"Poplar, that with silver lines his leaf."

**III.—THE COMMON POTATO.**—*Solanum tuberosum*—is introduced here to state that the unripe fruit—the little balls, following the flowers—is poisonous, and mothers should caution their children, some of whom are inclined to eat everything looking like fruit, not to eat them. But mothers can use the potato poultice—cooked unpeeled potatoes, mashed—as well as the water in which they are boiled, in cases of sciatica—rheumatism of the hip and thigh—often with great advantage. Many cases of this very troublesome complaint have been cured by a perseverance in this simple treatment.

**IV.—PRIDE OF CHINA OR INDIA.**—*Melia Azadirachta*. A beautiful shade-tree, which the writer sees annually blooming in the streets of Jacksonville, Florida, in March. Its leaves are large and doubly pinnate. The flowers are of a lilac-color, delightfully fragrant, and in beautiful axillary clusters, scattered along the branches. The fruit is yellow when ripe, and about the size of an ordinary cherry. It is eaten freely by the colored children. The bark of the root is used in strong decoction as a vermifuge, equal to the pink-root. Boil four ounces of the fresh bark in one quart of water to one pint, strain, and give in tablespoon-doses every two or three hours, till some cathartic effect.

## PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

## No. 245.—WORD-SQUARE.

1. Uncovered. 2. To prepare the way for. 3. Continually. 4. A Roman emperor.

Boston, Mass.

IOLETHE.

## No. 246.—DIAMOND.

1. A letter. 2. A river in Germany. 3. A spire. 4. A

short palm. 5. Detective. 6. An Arabian. 7. An animal.  
8. A river in China. 9. A letter.

St. Albans, Vt.

METEOR.

No. 247.—CHARADE.

My first is a commonplace document.  
My second is more than one measurement.  
My whole is a sport that never grows tame:  
In fact, it's a very popular game.

Wilmington, Mass.

PICKWICK.

No. 248.—WORD-SQUARE.

1. A Revolutionary hero. 2. A constellation. 3. Most  
eminent. 4. A mount. 5. To commence upon.

St. Albans, Vt.

METEOR.

Answers Next Month.

ANSWERS TO PUZZLES IN JUNE NUMBER.

No. 237.

The letter M.

No. 238.

Ganges.  
Elba.  
Ohio.  
Geneva.  
Rome.  
Amazon.  
Parnassus.  
Himalayas.  
Ypres.

No. 239.

H E D O N I C  
A N I M U S  
B E V E R  
I M A N  
T A N  
A S  
T

No. 240.

Moosehead Lake.

No. 241.

H O U N D F I S H  
A P T E R Y X  
O X F L Y  
F L Y  
O  
A U K  
L O R I S  
P O L E C A T  
F I E L D F A R E

No. 242.

Dictionary.

No. 243.

1. Pear, ear. 2. Eat, at. 3. Tease, ease. 4. Estate, state.

5. Rapt, apt. 6. Sail, ail. 7. Olive, live. 8. Number,  
umber. 9. Stray, tray. Removed letters—PETERSON'S.

No. 244.

S ep S  
K in K  
U nn I  
N oo N  
K ec K

## EVENING GAMES.

**BIRDS ON A TREE.**—There were eleven birds on a tree.  
A sportsman shot at them, and brought down six. How  
many birds remained on the tree?

The answer is, that none remained on the tree; those that  
were not shot flew away.

Catches of this description must be done with patter, or  
they fall flat. Thus, "Birds on a Tree" should be prefaced  
by asking if the person can do subtraction, or by similar  
remarks, to lead his ideas into a channel away from the true  
answer.

**TO TELL HOW MUCH MONEY A PERSON HAS IN HIS  
POCKET.**—You tell the person to take all the money out of  
his purse or pocket, and to hold it in his hands.

When he has done so, you say: "You have no money in  
your pocket."

Done in this way, the catch appears weak. But if the  
denouement is skillfully led up to, with plenty of patter, it  
may be made very laughable.

For instance, you begin by being extremely particular  
that all the money is taken out, and also that you are not to  
see how much it is. Then you ask a variety of questions,  
such as: "Have you any gold?" If the answer is "yes,"  
say: "Put all your gold in your right hand," and so on  
with silver, copper, foreign money, etc., which is to be put  
in the left hand, or covered up on a chair. Then tell the  
person to transfer, say, three coins from his left hand to his  
right, and to stand on a stool with his hands above his  
head. This may be added to in all sorts of ways, and a pre-  
tence made of calculation.

After the victim has done what you tell him, you remind  
him that you undertook to say how much money he has  
in his pocket. You then announce that he has none.

## OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a  
practical housekeeper.

### PRESERVES.

**Watermelon-Rind.**—Cut the rind into various shapes, and  
put it into salt and water for one night. Boil it in clear  
water three times; in the second water throw a piece of  
alum. Keep the rind closely covered with leaves while  
boiling, and after each boil throw it immediately out of the  
boiling water into clear cold water, in which let it remain  
until it becomes cool. When it can be pierced with a straw  
it is sufficiently done. Have a syrup prepared of a pound  
and a quarter of sugar to each pound of rind, and after  
draining the water from the rind through a colander throw  
it into the syrup, with lemon-peel cut in thin strips—or, if  
preferred, green ginger—and let it boil slowly until quite  
transparent.

**Rhubarb Jam.**—Wipe the rhubarb dry, and cut it into



pieces a little more than an inch long; unless it is old, there is no need to peel it. To every pound of rhubarb add a pound of white sugar, and put a few bits of whole ginger in the preserving-pan with the rhubarb and sugar; let it reach boiling-point slowly; when once it boils decidedly, keep it on the fire twenty minutes if the rhubarb is young, half an hour or three-quarters if it is old. Just before you take it off the fire, stir in a spoonful of essence of lemon. Take out the bits of ginger as you put the jam in pots. The quantity of lemon and ginger is quite a matter of taste.

*Apple Marmalade.*—Take one pint of green apples to half a peck of green fox-grapes. Quarter the apples, and put them on to stew with a little water. When quite stewed, put it through a colander. To each pint add one pound of white sugar. Cover it in a preserving-kettle, and season it with grated lemon-peel and nutmeg. It must cook steadily for two hours, until it is a clear dark-green, and be stirred constantly to prevent it from burning. Just before it gets cold, flavor with rose-water and put it into molds.

*Stewed Pears.*—Cut a number of pears in halves, peel them, and trim them so as to get them all of a size; put them into an enameled saucepan with just enough water to cover them, and a good allowance of loaf-sugar, the thin rind of a lemon, a few cloves, and sufficient prepared cochineal to give them a good color. Let them stew gently till quite done. Arrange them neatly on a dish, strain the syrup, let it reduce on the fire, and when cold pour it over the pears.

*To Preserve Quinces.*—Take one pound of sugar to one pound of fruit. Parboil the quinces, then pare carefully, and take out the cores. After boiling up the skins and cores, take one pint of the water in which they were boiled to every pound of sugar. Let the sugar melt, then add the fruit, and let it boil quickly for nearly an hour. Cover the pan while boiling. Boil the seed separately in a thin muslin bag.

*Orange Marmalade.*—To every pound of fruit add one pint of boiling water and one and a half pounds of sugar; boil the oranges until perfectly soft, cut them up, remove the pulp, and scrape well the inside of the best skins, which cut very fine for chips; add the water to the pulp, and strain; measure the liquid, add to it the sugar and chips (not too many), and boil fifteen or twenty minutes; skim particularly.

*Preserved Strawberries in Jelly.*—A quart of clear red currant juice, two pounds of loaf-sugar; simmer twenty minutes; then drop in, singly, a pint of clean whole ripe red strawberries—not large ones; simmer three minutes, and cover down in jars, carefully distributing the strawberries. If put into molds, it makes a pretty dish when turned out, especially if garnished with whipped cream.

*Current Jelly Without Boiling.*—Wash the currants and pick them from the stem, and for each pound of currants take one pound of sugar. Squeeze the juice from the currants through a flannel bag, and then very slowly stir the juice into the sugar until it thoroughly jellies. It will make a beautiful clear jelly, and will keep perfectly.

*Fox-Grape Jam.*—Slowly boil the grapes with a small piece of alum, the size of a pen, and pass them through a sieve. Put a pound of sugar to every pint of juice, and boil it—watching it carefully, or it will turn red.

#### PICKLES.

*Indian Pickle.*—Pull into small branches a white cauliflower; peel and slick the stalk; cut a small white-hearted cabbage in pieces; slice a corresponding quantity of onion, turnip, and carrots; immerse the whole in a boiling brine for two minutes; drain, and afterwards shrivel them in a warm place; prepare a pickle of four quarts of vinegar, two ounces each of ginger and long pepper, a few shalots, four ounces of horse-radish, and two ounces of mustard-flour; make it scalding hot, pour it over the vegetables in a stone jar, and when cold tie down. It will be ready in a month's time. Instead of the mustard-meal, half the quantity of

powdered turmeric may be used, and two ounces of mustard-seed may be strewn amongst the other ingredients.

*To Pickle Tomatoes.*—For this purpose the small round ones are the best, and each should be pricked with a fork, to allow some of the juice to exude, but keep it for the pickle. Put them into a deep earthen vessel, sprinkle salt between every layer, and leave them there for three days covered; then wash off the salt, and cover them with a pickle of cold vinegar, to which add the juice, mixed with a large handful of mustard-seed and one ounce each of cloves and white pepper, as being generally sufficient for one peck of fruit. It makes an excellent sauce for roast meat, and will be ready in about a fortnight.

*Pickled Onions.*—Choose small white onions, peel them, and throw a few at a time in a pan of boiling salt and water; as soon as they look clear, take them out carefully, and place them on a sieve to dry, then put in more, and so on till all are cooked; when they are cold, put them in jars, and pour spiced vinegar over them. To each quart of the vinegar put one tablespoonful of whole allspice, half a tablespoonful of pepper-grains, three or four small pieces of mace, half a dozen cloves, and a tablespoonful of mustard-seed; boil all these spices in the vinegar, and pour it, boiling hot, over the pickles.

*Cantaloupe, Citron, or Peach: Sweet Pickle.*—The fruit must be ripe, but not soft. Cut the fruit in slices, peel thickly, wash and drain it. To seven pounds of fruit take two quarts of vinegar, four pounds of brown sugar, one ounce each of cinnamon, allspice, and cloves. Boil the vinegar and sugar together, taking off the scum. Add the spices and let it boil a few minutes, then put in the fruit, and let it boil until the syrup looks a little thick.

*Red Cabbage, to Pickle.*—After removing the coarse leaves from some red cabbages, wipe them clean, cut them in long thin slices or shreds, and put them on a large sieve, well covering them with salt, and let them drain all night; then put them into stone jars, and pour over them boiling vinegar and white pepper, in the proportion of one ounce of pepper to a quart of vinegar, till they are covered with it.

*To Bottle Tomatoes for Winter Use.*—Pare and core the tomatoes; add salt and pepper to taste. Boil about one hour. Skim all that rises to the top. Put the bottles in water and let them boil, and fill while they are hot and the tomatoes boiling. After they are filled, put the bottles in the water, put in the corks lightly, boil for an hour, cork tightly, and seal them.



## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

"MEETIN'S OUT"—AMERICAN ARTISTS.—Our steel engraving this month is by Edward L. Henry, an American artist of the very highest reputation. We say "American" artist quite emphatically: for Mr. Henry's pictures are national, in the sense of being full of local color. Most of our artists who have gone abroad to study have lost all distinctive nationality, and have become more or less foreign, not only in the choice of their subjects, but also in their style. Their pictures are essentially German or French—generally the latter—and might just as well have been painted by Germans or Frenchmen.

Mr. Edward King, the well-known correspondent and critic, writing of this year's Paris Salon, for example, says: "The American delegation of artists is strong in number and in talent this year; but one cannot help wondering why none of them venture to choose American subjects." And he adds: "It is certain that if many of them who have such technical force and such capital education would spend their summers in the New World, and bring back something new with them, they would create a far greater impression than they could ever hope to do by their echoes from the art of the Old one."

Now, this is exactly what Mr. Henry has had the sagacity to see. His picture, which we have engraved, is American throughout, yet has the same technical skill and realistic force which distinguishes the contemporary French school. That this line of procedure is appreciated is proved by the fact that, in the spring exhibition of the New York Academy of Design, Mr. Henry had three pictures on the walls, *all of which were sold within a week*, while other artists sold only one—or none at all.

AN OUTLINE DESIGN, we would say to our fair correspondent Lesbia, may be perforated on paper by the sewing-machine. Ladies, by using a large needle, can treat, in this way, a paper pattern exactly as if it were being sewed. But there must be no cotton in the needle. The best powder for pouncing these perforations is: for a white ground, a gray chalk crayon, crushed, sifted, and tied in coarse muslin; never use charcoal; for a black or dark ground, use dry litharge-powder: it is heavy, and quickly falls through the perforations, and does not readily blow away. A camel's-hair brush and gum-water, for fixing the pounce or powder. We have answered this inquiry once before: we think, last year.

A VERY STYLISH BONNET, which was recently worn at a "high-life" wedding, had a brim of cut-jet beads, and a pulled crown of black net, spotted with single beads. In the front of the crown, and immediately over the forehead, were two large bouquets of most natural-looking lilies of the valley, made up as market-bunches, and laid across, the stalks tied together with narrow pale-blue velvet, on which was a diamond bee; the strings were of velvet, with made-up bow, and on it were several bees.

ADDITIONS MAY BE MADE TO CLUBS, at the price paid by the rest of the club, at any time during the year. When enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

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A PRETTY AND HANDY KIND OF WORK is to take a baby-doll, and dress it so that the robe will form a bag, to be used to hold needlework or handkerchief. Take a doll, for example, six inches long. Sew a dress-bodice and sleeves on to it of white muslin, trimming it with a little lace and narrow ribbon. Put knickerbockers and one petticoat on, sewing them round the waist. Cut a piece of colored cambric, twenty-four inches long and eight inches wide, cover it with white muslin, double it together, and stitch up each side, making a bag twelve inches long; put a narrow hem round the top, and run in two strings of strong bobbin, bringing them out on each side of the seams. Turn it muslin outside, and trim with some lace and ribbon to match the body, and to imitate a baby's long robe. Now pull the strings tight enough, so that the opening of the bag will just fit around the doll's waist, the feet and legs inside it. Fasten with a strong needle and thread the front half of the bag to the doll, stitching close to the hem, but not through it, so as to avoid interfering with the drawing of the strings. A cap, made of lace, either fastened on with needle and thread or gum, is a great improvement. Any sized doll, of course, can be used, making the robe in proportion to the size.

THE DEMAND FOR THIS MAGAZINE is so great, that the local agents frequently have their stock exhausted prematurely. This was particularly the case with the July number, so many persons wishing to get the article on "Longfellow and Westminster Abbey." Many local agents, to save the trouble of re-ordering, said that the edition was "out of print." This was not so. We can always supply back numbers, as well as current ones. If your news-agent tells you he cannot supply you, write to us, enclosing eighteen cents, the retail price per number, and we will forward, by return mail, postage free, the number or numbers that you wish.

"CHRIST BEFORE PILATE."—This wonderful picture by Munkacsy, which we engraved last year for our premium-plate, is now on exhibition in Paris, where it attracts crowds, from "early morning to sunset," as a correspondent writes. The universal verdict is that its unconventional mode of treatment will give birth to a new school in religious art. "It was done under genuine inspiration," says a well-known critic, recording its great success.

A TOWEL FOLDED several times and dipped in hot water and quickly wrung, and then applied over the seat of the pain in toothache or neuralgia, will generally afford prompt relief. Headaches almost always yield to the simultaneous application of hot water to the feet and the back of the neck.

IT IS NEVER TOO LATE to subscribe for "Peterson." Back numbers can be supplied, if desired, from January, inclusive. Or July is a good number to begin with, especially for clubs. Or you can commence with any month of the year.

A MOST HEALTHY THING FOR CHILDREN is onion-sauce and well-made bread-sauce. These two sauces, added in their turn to a little meat, are a great treat also for the little ones, who are very fond of them, as a rule.



A NEW VOLUME BEGAN with the July number, affording an excellent opportunity to subscribe, especially to those who do not wish back numbers. We still continue to offer a choice collection of premiums as an inducement to persons who get up clubs, viz:

For a club of two, at \$1.75 each, or \$3.50 in all, we send, to the person getting up the club, a copy of our beautiful illustrated "Golden Gift," or the large mezzotint (20 x 27 inches), "Tired Out."

For a club of three, at \$1.50 each, or \$4.50 in all, we offer a choice of the same premiums.

Many persons, however, prefer a copy of the magazine to any other kind of premium. To accommodate such, we offer to send an extra copy of the magazine, free, for a club of four, at \$1.62½ each: that is, \$6.50 in all. Or a club of six, at \$1.50 each: that is, \$9.00 in all. Or a club of ten, at \$1.40 each: that is, \$14.00 in all.

Still other persons like to earn, not only a free copy of the magazine, but one of the other premiums also. For such we offer as follows: For a club of five, at \$1.60 each—that is, \$8.00 in all—we will send an extra copy of the magazine, and either the "Golden Gift" or "Tired Out." Or we will send the same premiums for a club of seven, at \$1.50 each: that is, \$10.50 in all. Or for \$17.00, we will send twelve copies, and the same premiums. But see the prospectus on the second page of cover.

Now is the time to get up clubs for 1884. It is never too late to do this. We can always supply back numbers to January, inclusive, when desired. Be particular, when remitting, to say whether you wish to begin with the January number, or that for July. Specimens are sent gratis to those wishing to get up clubs. In no other way can you get so much for your money as by subscribing to this magazine. "Peterson," by universal consent, "leads the field."

WHAT IS A GOOD NOVEL?—A correspondent who is ambitious, it seems, of literary distinction, asks us: "What is a good novel?" We reply that a novel, to be perfect as a story, should have its incidents following each other in natural succession, so as to work up to the denouement; and anything that digresses from this, or even fails to help on the crisis, is a mistake in art. If the novel only claims to be one of incident, it may stop here, taking only secondary rank, however. But if the novel is to aim at higher things, the characters should also be well done: true to life, neither too few nor too many, always leading up to the finale. When plot and actors are thus combined in a perfect whole, we have the beau-ideal of the novel. Frequently, the characters are admirable, but the plot worthless: yet these character-novels have very great merit of their kind. Often, the characters are mere stalking horses, but the plot everything: these novels, in their way, have value, though generally degenerating into melo-drama. But when a novel has neither of these things to recommend it, it is a thing which both "gods and men abhor," or ought to.

THE CRAVING THAT CHILDREN SHOW for jam and sugar is as true an instinct in them as that which guides the dog to certain blades of grass. To young people, wholesome jam with dry bread is a digester and a purifier of the blood, and to deny them sugar is a very grave mistake.

TO KNOW IF YOUR FLOUR is good, or is made from sprouted wheat, stir a sample up with water; filter, and test with corallin solution, rendered red with a trace of alkali. If the flour is acid, it turns yellow.

YOUR BEST REMINDER, if you are a husband or lover, when your wife or sweetheart is away in summer, is a copy of "Peterson." Subscribe for it, and have it sent punctually, and you will always be kept in memory.

## NOTICES OF NEW BOOKS.

*Our Famous Women. Illustrated With Portraits.* 1 vol., 8vo. Hartford, Conn.: A. D. Worthington & Co.—This is a collection of short biographies of American women, who have distinguished themselves in literature, art, science, music, etc. It does not pretend to include everyone entitled to that distinction; but so far as it goes, it is comprehensive; and it is in all respects well done. The biographies are from different pens, generally from those of personal friends, and may, therefore, be depended on for accuracy, at least as to facts. In all, twenty authors, most of whom are themselves included in "Our Famous Women," contribute to the volume. The portraits are the least satisfactory part of the book. They appear to have been taken from photographs, and no photograph that we ever saw does justice to a woman's face. They are also engraved on wood, and though very superior of their kind, want the delicacy of steel-engravings. The result is, that every portrait, except that of Miss Phelps, gives a hard unfeminine idea of the original, which we are sure cannot be true; and only a certain air of refinement, a lady-like expression, so to speak, saves that of Miss Phelps. The volume, in spite of this, should be a very popular one, for every woman is interested in the successes of her sex; and this series of biographies supplies information never before collected in so small a compass, and never so authoritatively given.

*Mrs. Lincoln's Boston Cook-Book.* By Mrs. D. A. Lincoln, of the Boston Cooking-School. 1 vol., 8vo. Boston: Roberts Brothers.—The author of this compilation is exceptionally fitted for her task, being a leading member of the well-known Boston Cooking-School, of which Mrs. Samuel T. Hooper is President. Mrs. Lincoln has been assisted in her work by numerous friends, who have furnished additional receipts, all of which have been tested in competent households, or by cooks of established reputation. In one respect, the book has an advantage over all treatises on cookery that have gone before: it pays attention to food hygienically—that is, it recommends certain dishes, and objects to others, on scientific principles, so to speak. Cook-books, heretofore, have been almost entirely empirical; this is the first attempt to put one on a logical basis.

*Quickands. From the German of Adolph Streckfuss.* By Mrs. A. L. Wistar. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—There are two things, in these translations by Mrs. Wistar, that put them far in advance of all others. In the first place, Mrs. Wistar has that rare knowledge of the public taste which enables her to select stories sure to be popular. In the second place, she is unrivaled as a translator; German idioms are rejected: we have English ones instead; the meaning is clearly conveyed; the style is finished, pure, and elegant. We may add that "Quickands," on the whole, is even better than most previous selections. It is a story which, once begun, will be finished by the reader, if possible, at one sitting.

*The Son of Monte-Cristo. Translated from the French.* 1 vol., 12mo. Philadelphia: T. B. Peterson & Brothers.—In our last number we noticed, at some length, "The Wife of Monte-Cristo." This is a sequel to that romance, and should be read, not only by everyone who has read the other, but by thousands besides, for it is full of stirring incidents, especially in Algiers, and is a work of great fascination, irrespective of its connection with its predecessors. It is printed, like all the later works of this firm, in bold clear type, on fine hot-pressed paper, and is, on that account, especially to be commended, at least to those who care for their eyes.

*Dearly Bought. A Novel.* By Clara Louise Burnham. 1 vol., 12mo. Chicago: H. A. Sumner & Co.—A very excellent story, full of local color, and thoroughly American in tone and feeling. The incidents are managed with much skill. The volume is graphically illustrated.



## OUR ARM-CHAIR.

**BETTER THAN EVER. "PETERSON" ALWAYS AHEAD.**—Those of our subscribers who see other lady's-magazines do not need to be told how superior "Peterson" is. But for the benefit of those who do not see the other lady's-books, we quote a few notices of the press. Thus the *Hastings (Mich.) Democrat* says: "The last number of 'Peterson' is fresh and beautiful, both in matter and illustration: this old-time favorite of the ladies and the family grows better with each successive number: and it was years ago the best of its class." The *Wappinger Falls (N. Y.) Chronicle* says: "In all departments it fully holds its own, and its corps of good contributors make the number extremely fascinating. 'Her Season In Washington,' the serial by Mrs. Ann S. Stephens, grows in interest, and 'Josiah Allen's Wife' begins a new series of amusing and practical papers on her and Josiah's home-life. The fashion and fancy departments are full of valuable matter for ladies, while the house-keeping department is replete with valuable hints of all kinds. It is one of the best magazines published." The *Dutch Flat (Cal.) Placer Times* says: "No lady can keep posted on the fashions of the day unless she takes 'Peterson,' and the very small subscription-price places it within reach of all." The *Franklin (Me.) Journal* says: "One of the most thoroughly interesting, instructive, and valuable periodicals that reach this office is Peterson's Magazine. It contains plates illustrative of the latest styles of dresses and household furnishings, a wealth of fact and fiction, and very full departments for the various branches of home-work." We have scores of similar notices, which we have to omit for want of room. Show these notices to your friends, who do not take "Peterson." It is still in time to subscribe.

**HORSFORD'S ACID PHOSPHATE A REFRESHING DRINK.**—Doctor A. L. Hall, Fairhaven, N. Y., says: "It forms an excellent substitute for lemon-juice, and will furnish a refreshing drink for the sick."

## MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAM LIVERLEY, A. M., M. D.

## No. VI.—PRICKLY-ASH—POISON-VINE—RUE.

**1.—PRICKLY-ASH.** *Xanthoxylum Americanum*. This is a shrub or small tree five to ten or twelve feet high, with alternate branches armed with short and very strong thorns or prickles: found growing in woods and moist thickets, in most sections of this country. Leaves pinnate in four or five pairs, with an odd terminal one. Flowers small, greenish, in axillary umbels, appearing in April or early May, before the leaves. The berries or bark of the shrub are used.

It is an excellent stimulant, especially to the mucous membranes of the mouth, throat, stomach, and the whole alimentary canal, and consequently usefully employed in all relaxed conditions of the same: in low forms of aphtha, diphtheria, scarlatina, typhoid conditions, dysentery, etc. The decoction—one ounce of bark to three pints of water, boiled to two pints—to the amount of a pint during the day, or teaspoonful doses of the tincture of the berries several times daily, was once popular in the country for the relief of chronic rheumatism. Also used in cases of flatulent colic. The bark is chewed for the relief of toothache, and is quite as effectual as the use of tobacco—a plea made

use of by some tobacco-chewers for indulgence in that filthy and injurious habit.

**2.—POISON-VINE OR POISON-FRY. Poison-Oak.** The former is a strong creeper, the latter rather of shrub form: Yet by the best botanists, one is held to be but a variety of the other, and not a distinct species. Hence, the *Rhus radicans* and *R. toxicodendron* will be classed together by the writer. Leaves are trifoliate—in threes; flowers yellowish-green, in slender racemose axillary panicles.\* Fruit or drupes smooth, shining, dirty-white to pale-brown. The leaves of the poison-vine are used to a very small extent by allopaths in some inflammatory cuticular affections and palsy. The eclectics and homeopaths make a saturated tincture of the recent leaves, the former giving it in doses of a quarter-drop to one or two drops, the latter in one-tenth, one-hundredth, or one-thousandth of a drop upward—that is, from the first decimal dilution to the third, and up to the sixth. The third contains, in one drop or grain, the one-thousandth part of a drop—quite trifling enough, goodness knows. But the object of introducing the poison-vine to the notice of mothers is to give a few simple remedies for its cure when their children come home poisoned with coming into too familiar relationship with it. A small vesicular eruption, preceded by intense itching, burning, and redness of the cuticle, indicate this poison. Lime-water is a simple and often effectual remedy, kept constantly applied by means of thin muslin or linen cloths. So is a solution of baking-soda, strong spirits-of-camphor, saturated solution of chlorate-of-potassa, very good; and when the face and eyes, or other sensitive parts, are affected, sweet spirits-of-nitre, two ounces to four or six ounces of water, makes an elegant application. Any one of these is to be preferred to the old and common application of sugar-of-lead. A little cooling physic, and low diet for a few days, should be advised in severe cases.

**3.—RUE.** *Ruta graveolens*. All the bitter herbs of the garden, with sage, saffron, etc., were treated of long since, under the "Botany of Garden-Plants." A tincture of rue, prepared by placing eight ounces of the fresh plant in one pint of alcohol, possesses valuable properties, in doses of a few drops. Exerting an influence upon the nervous system, it relieves irritation and pain, and improves nutrition of the nerve-centres. It acts kindly upon the urinary and reproductive organs, as well as in "eructations of hysterical females."

\* The leaves of the poison-vine, after frost, adorn many of our forest-trees in the fall of the year with their bright and variegated hues. The Virginia creeper—*Ampelopsis quinquefolia*—ably assists it.

## PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 400, Marblehead, Mass.

## No. 240.—GEOGRAPHICAL PUZZLE.

I went to visit my aunt (a city in Texas) last week, and wore my (city in Russia) cloak. While there, we went to hear the minister lecture on the subject of (a river in British America). After the lecture, we started for home. The (an island off the western coast of Scotland) was (a cape on the southern part of Ireland), and we had reason to hope for (a mountain in British America). The next day, we had the pleasure of listening to a celebrated musician playing on an (a mountain in South America). We had a delightful time. But occasionally my thoughts would wander towards the beautiful presents I had received. One



was an elegant gold ring with a setting of (a river in Mississippi); another, a handsome ivory bottle of (a city in German Empire). Shortly after, I returned home.

Kendall Creek, Pa.

MINNIE GILLESPIE.

No. 250.—DIAMOND.

1. A letter. 2. An animal. 3. Relating to reins. 4. Fruit. 5. Brave. 6. To put or place. 7. A letter.

Davis, Ill.

CLARA J. ORTH.

No. 251.—DOUBLE ACROSTIC.

1. The bed-bug. 2. Indolent. 3. Son of Ishar. 4. A small bird. 5. To incarcerate. 6. Puncture. 7. A genus of mollusks. 8. To crook. 9. Cylindrical and slightly tapering. 10. Opened wide.

Primale.—Merit.

Finale.—Let apart.

St. Albans, Vt.

MYRON.

No. 252.—WORD-SQUARE.

1. Something used by gentlemen. 2. Liquor. 3. The pole of a cart. 4. To discern unexpectedly.

Boston, Mass.

ISOLANTER.

No. 253.—LADDER.

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The uprights are words of seven letters each; the left meaning the name of a large city, and the right a once-famous lawyer.

- The rounds, beginning with the lowest, are: 1. Sphere. 2. A game. 3. Hurry.

Davis, Ill.

CLARA J. ORTH.

Answers Next Month.

ANSWERS TO PUZZLES IN JULY NUMBER.

No. 245.

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O P E N
P A V E
E V E R
N E R O
  
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No. 246.

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    E M S
  S P E A R
E P I G R A M
* S M E G M A T I O
  S A R A C E N
    R A T E L
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No. 247.

Billiards (Bill, Yards).

No. 248.

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G O F F E
O R I O N
F I R S T
P O S S E
E N T E R
  
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OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

FISH.

**Potted Mackerel.**—Have the heads taken off and the backbone out, and the fish cut in four pieces; wash well; lay in a stone jar enough pieces to cover the bottom; sprinkle over a little salt, a few whole peppercorns, whole cloves, whole allspice, and a blade of mace and one small stick of cinnamon, then another layer of fish, etc., until you have used up the fish. Cover with cold vinegar, cover tightly, and set in the cool part of the range, where it will get gradually hot. Let it stand twenty-four hours. It must not come near boiling.

**Fish Croquettes.**—Take some remnants of boiled turbot, pick out the flesh carefully, and mince it not too finely. Melt a piece of butter in a saucepan, add a little flour and some hot milk. Stir on the fire until the mixture thickens, add pepper and salt, a little grated nutmeg, and some chopped parsley, lastly the fish; and as soon as the mixture is quite hot, turn it out on a dish to get cold; then make it into croquettes.

**Egg and Oyster Omelet.**—Beat up four eggs, and season to suit the taste; chop up six large oysters; make a batter of half a cup of flour and half a pint of milk; mix the whole together, stir well, and fry slowly.

MEATS.

**Cold Ducks Stewed with Red Cabbage.**—Cut cold ducks into convenient pieces, and warm them very gradually in some of their gravy. Shred some red cabbage very fine, wash it, and drain it on a sieve; put it to stew with some butter and a little pepper and salt, in a stewpan closely covered, shaking it frequently. If it should get too dry, add a spoonful or two of the gravy. When well done and tender, add a small glass of wine or vinegar; lay it on a dish; place the pieces of duck upon it, and serve.

**Fresh Meat in the Dog-days.**—Meat may be kept for nine or ten days perfectly sweet and good, in the heat of summer, by lightly covering it with bran and suspending it in a high and windy room. A cupboard full of small holes, or a wire safe, that the wind may have a passage through, is advised to be placed in such a room, to keep away the flies.

**Mincéd Beef.**—Mince cold roast-beef, fat and lean, very fine. Add chopped onion, pepper, salt, and a little good gravy. Fill scallop-shells two parts full, and fill them up with potatoes mashed fine and smooth, with cream. Put a piece of butter on the top, and set them in an oven to brown.

VEGETABLES.

**Browned Egg-Plant.**—Boil an egg-plant in water which has been salted until it is perfectly soft. When done, take it out of the water, cut it in half, and scoop out all the inside; mash it very fine, and to every teacupful of mashed egg-plant add one tablespoonful of grated cracker and a dessertspoonful of butter, with salt and pepper to the taste. Put it in the dish it is to be served in, beat an egg light, spread a portion of it over the egg-plant, then strew on



some grated cracker, and lastly spread over the remainder of the egg. Set it in the oven and brown it. Serve it hot.

**Baked Tomatoes.**—Wash them, and cut them in two parts, round the tomato—that is, so as the cells can be divested of the pulp and seeds which they contain. To six tomatoes, take half a pint of breadcrumb, one large onion finely chopped, one ounce of butter, pepper and salt to the taste. Fill the cells of each piece with the dressing, put two halves together, and tie them with a piece of thread. Put them in a pan with an ounce of butter and a gill of water, set them in a moderate oven, and cook them till they are soft.

**Onion Sauce.**—Peel and mince six large onions, boil them in half a pint of water until perfectly tender. Strain away the water and mix with the onions an ounce of flour. Add half a pint of milk, pepper and salt to taste. Stir the sauce over the fire until it boils and is thick. To make a richer sauce, add an ounce of butter, or a gill of cream, instead of the same quantity of milk. A plainer sauce may be made by using the water in which the onions were boiled instead of milk.

**Rice and Tomatoes.**—Wash a cupful of rice, and put it on the fire with sufficient water to boil it. Add to it a spoonful of salt, seven or eight large tomatoes cut fine, two onions chopped, a tablespoonful of butter, and two green peppers cut round, the seeds having first been taken out, or it would be too hot. Boil all together, until the rice is well cooked and almost dry. A spring chicken, cut in small pieces and boiled with the above, is very nice.

#### MISCELLANEOUS.

**A Pickle of Peaches or Other Fruit.**—To seven pounds of peaches: three pounds of the best brown sugar, one ounce of stick-cinnamon, one ounce of cloves, and about three pints of cider-vinegar. Put the vinegar and sugar on to boil. Skim it, and throw in the cinnamon and cloves. Then put in the peaches and let them boil for a little while, but not to be thoroughly done. Put it into a jar, and cover very tight. The next day, pour off the vinegar and let it come to a boil, then pour it again over the peaches. Repeat this process again the following day. Damsons are very nice, if pickled in this way.

**Orange Marmalade.**—Equal weight of lump-sugar and Seville oranges. Peel the oranges, and boil the peel in plenty of water for four hours, changing the water once, or the peel will be too bitter. When boiled, it must be cut in thin strips. From the inside of the orange first remove the white, then the pips and skin, which form the quills, leaving in a dish the juice and pulp. Wash the skins in a little water, and add the sugar to the juice. Next boil the pulp, sugar, and juice together for half an hour, then add the peel, and boil all together for ten minutes. Put into pots, and it is fit for use.

**Potted Butter.**—Wash and beat well the butter, to free it from any milky substance; then to every pound of butter allow three-quarters of an ounce of salt, and a quarter of an ounce of sugar, which must be thoroughly mixed together. Put it into a stone jar; when it is nearly full, put a soft piece of muslin over, and fill up the jar with salt, which can easily be removed when the butter is wanted for use; paper over, and keep it in a cool place.

**Potato Salad.**—Take four or five cold boiled potatoes, half a small beet-root, half a small Spanish onion, plainly boiled, and about three inches of pickled cucumber. Cut them all in slices, and arrange them on a dish. Pour over them two tablespoonfuls of good sweet-oil, two tablespoonfuls of strong vinegar, salt, and a very little made mustard; mix well, and serve with hard-boiled eggs cut in slices.

**Buttered Eggs.**—Break four or six eggs, beat them, and put them into a saucepan with a piece of butter, a little salt, and a spoonful of sauce or gravy, which makes the eggs

softer; stir them over the fire till sufficiently thick; serve on a plate garnished with toasted bread. To eggs dressed in this way, ham, mushrooms, etc., minced, may be added.

**Relish for Cold-Meat Luncheons.**—Take four ripe tomatoes, divide in halves, and fill each with a little butter and breadcrumb, salt and pepper; add vinegar in the dish they are to be baked in. They may be either hot or cold.

**Lemons.**—Lemons will keep good for months by simply putting them in a jug of buttermilk, changing the buttermilk about every three weeks. When the lemons are required for use, they should be well dried with a cloth.

**Fine Icing.**—Whites of four eggs well beaten, with one pound of powdered sugar, a teaspoonful of arrowroot, one of pulverized and sifted white gum-arabic, juice of one lemon. Flavor to taste.



## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

**LAWN-TENNIS DRESSES.**—A fair correspondent wishes to know what is a pretty lawn-tennis dress. In reply, we would say that almost any costume, which gives free movement to the limbs, will do. Unquestionably, the best dress would be a Garibaldi shirt, and a plain skirt as light as possible. Some ladies have even gone so far as to say that lawn-tennis should be played without corsets. In the hot dry summer climate of the United States, it is a game almost too violent and fatiguing for girls. But if lawn-tennis is to be played, and a pretty dress is wanted, then fine flannel is the best material. There is a light make, in various shades and designs, sold especially, in our larger cities, as lawn-tennis flannel. It comes striped and spotted, as well as plain-colored and small-checked. Most of the costumes are made with plain skirts, mounted into gathers at the edge of a deep band, which passes over the hips. A tucked breadth, scarf shape, passes over the hips and falls into fullness down the back of the skirt. The tucks are flat and horizontal, and end where the fullness commences at the back. The bodice is either a Norfolk jacket or tight-fitting, with round short basque. The skirt is sometimes tucked, or trimmed with rows of narrow braid, as many as six dozen rows being occasionally laid on. All sorts of fancy braids are used. With a plain skirt quite from the waist, the fullness is at the sides and back; and the tunic, cut open in front and looped at the back, is often lined with another color, and turned back to show it. A bow of ribbon, appearing to tie back the lined tunic, is placed just below the waist. This is done in nun's-veiling and alpaca; gray with dark-blue, and biscuit with brown, being favorite mixtures. Another style of making is to have a wide box-plaited skirt, and a polonaise consisting of full bodice and "puff" tunic. The puff tunic is put in full all round the waist, allowed to fall down half-way to the knees, and then turned under. This only looks well in soft materials. The polonaise is first cut out straight, like a man's shirt, to the requisite depth, the fullness being gathered into the waist by a deep band to form the bodice, then secured on the hips by two or three rows of gauging, and then falling in its natural fullness below. This costume suits a slight figure especially. Dark-blue nun's-veiling, with red rings or spots, is fashionable; also very pale café-au-lait, called by some mushroom, with dark-red or brown. Cambrics and zephyrs of all kinds are worn for cool tennis dresses, but not to such an extent as the flannel or nun's-veiling. There is a new material, called cashmere serge, with colored chenille dots over it, which is used as a tunic, waistcoat, and cuffs, or as a short basqued jacket over a plain material skirt. After all, as we said recently, lawn-tennis, as a lady's game, is inferior to croquet. At croquet the fair player may wear what she pleases, strike picturesque attitudes, go through the game without hurry, and hold sweet confidential chat between the hits. At tennis there is no confidential chatting. Croquet is certainly slower than tennis to good players of the last game, but not slower than tennis as played by some young ladies, and is vastly more ladylike.

A SMALL PIECE OF ICE IN MILK makes it a very pleasant drink for an invalid, whereas milk alone will make him thirsty. If you have no ice, and are giving a patient milk to drink, add a little water to it: cold fresh spring-water being the best, if attainable.

**TO AVOID OR CURE TAN.**—It is much easier to avoid being tanned than to cure it. To prevent tan, rub the face, throat, arms, etc., with almond-oil or cold-cream before going out, rubbing it well in with the hand till the face is perfectly free from its traces and becomes dull like kid, and not shining. Some ladies use powder to prevent tan. In this case, dust the powder over face, neck, and hands. There is a preparation, called Pomade de Seville, said to be good for removing tan and freckles. This pomade is composed of equal parts of lemon-juice and the whites of eggs. The whole is beaten together in a varnished earthen pot, set over a slow fire, and stirred with a wooden spoon till it acquires the consistency of soft pomatum. This gives a fine lustre to the complexion, we are told, when left on all night.

THE NATIONAL CHARACTER of this magazine is a point that should not be overlooked. Take this number and the last, for example. In the August number were stories of New England, Virginia, Louisiana, etc., etc.; all original, and all full of local color. In this number are tales of New England life, the Middle States, Virginia, Louisiana, etc., etc. In short, at different times, all sections are represented, from California to Maine, from Massachusetts to Texas. We think this can be said of no other magazine, at least to the same extent; and certainly of no other lady's-book. Indeed, "Peterson" is the only one that is either national or original, on its literary side.

BATHING, IT IS NOW SAID, may be carried to excess. The best physicians think that no very young person, nor very old one, should take a cold bath. Nor should any person with a tendency to heart-disease. Robust full-blood persons may take cold baths, for it acts as a tonic on such; but weakly persons it debilitates. It is a mistake to suppose that a profusion of water is necessary for bathing—that is, if cleanliness alone is the object. Florence Nightingale says a person can bathe as well with a quart of water as with a tubful.

IT IS NOT TOO EARLY to begin talking to friends and neighbors about a club for 1885. Every year we have letters that say: "If I had only begun earlier, I could have sent a club twice as big." It is only necessary for us to say, that, as we have excelled in the past, so we shall in the future. Do not be deceived by bogus offers from worthless claptrap affairs. Our enormous edition enables us to give more for the money, and of a better quality, than any other.

"IT IS A BEAUTY."—Says the Hopo (Ark.) Dispatch: "We are in receipt of Peterson's Magazine for July, and it is a beauty. Well may it be termed the ladies' favorite, for they all think it the best and most reliable fashion journal in the country; and fashion is the soul of the sex. It should be in every household, not only on account of its reliability as to fashion, but because of its pure literature."

AN OLD BLACK SILK DRESS may be altered, to look quite like a new one, by putting in lace sleeves in place of the silk ones, and adding lace as a jabot, and other trimmings.

"THE GEM OF THE SEASON."—The *Rxeter* (N. H.) Protest says of our last number: "It is the gem of the season: chaste, crystalino, and golden."



A NEW VOLUME BEGAN with the July number, affording an excellent opportunity to subscribe, especially to those who do not wish back numbers. We still continue to offer a choice collection of premiums as an inducement to persons who get up clubs, viz:

For a club of three, at \$1.50 each, or \$4.50 in all, we will send, to the person getting up the club, a copy of our beautiful illustrated "Golden Gift," or the large mezzotint (20 x 27 inches), "Tired Out."

Many persons, however, prefer a copy of the magazine to any other kind of premium. To accommodate such, we offer to send an extra copy of the magazine, free, for a club of four, at \$1.62½ each: that is, \$6.50 in all. Or a club of six, at \$1.50 each: that is, \$9.00 in all. Or a club of ten, at \$1.40 each: that is, \$14.00 in all.

Still other persons like to earn, not only a free copy of the magazine, but one of the other premiums also. For such we offer as follows: For a club of five, at \$1.60 each—that is, \$8.00 in all—we will send an extra copy of the magazine, and either the "Golden Gift" or "Tired Out." Or we will send the same premiums for a club of seven, at \$1.50 each: that is, \$10.50 in all.

It is never too late to get up clubs, or subscribe for single copies. We can always supply back numbers to January, inclusive, when desired. Be particular, when remitting, to say when you wish to begin. Specimens sent gratis.

"GUESS WHO IT IS."—In our August number, we gave, for our principal steel-engraving, "Meetin's Out," a thoroughly realistic subject, taken from cotemporary American life. In our present number, we give an ideal picture, "In Arcadia: Guess Who It Is," full of classic and antique feeling. The picture, indeed, almost recalls the golden age, it is so idyllic. The artist is a very celebrated one, an Italian.

ARMLETS OR BRACELETS are frequently worn, with short-sleeved evening-dresses, on the upper arm; but they look better nearer the shoulder than near the elbow. This is a pretty fashion on a pretty arm. Short sleeves are sometimes worn with long mitts, if the bodice of the dress is high; but this style is neither stylish nor becoming; whereas sleeves worn only to the elbow are very pretty, with pretty arms.

TO REMOVE FRECKLES.—One of our subscribers asks what is the best remedy for freckles. In our advertising pages, remedies for freckles have been, more than once, advertised. In addition, however, we may say that a good remedy for freckles is to take finely-powdered saltpetre and apply it to the freckles by the finger, first moistening the finger and then dipping it in the powder.

"FINEST AND MOST ATTRACTIVE."—The Albion (Ind.) New Era says: "We certainly think that the July number of that excellent ladies' magazine, Peterson's, is one of the finest and most attractive numbers that has ever appeared. The fashion articles and plates are unusually fine. The article on 'Longfellow in Westminster Abbey' is well worth the entire subscription-price for a year."

BLACK STOCKINGS are considered in better taste than colored ones with a white dress, except when the trimmings or ribbons are of some dark color, such as dark red, blue, etc. In this case, the stockings may match the trimmings. But light blues, pinks, etc., are seldom worn now, except with ball-dresses.

BEAUTY OF MIND AND HEART is even more desirable than beauty of face or form. The former, too, can be cultivated much more easily than the latter. Be refined and womanly, first of all, if you wish to charm.

## NOTICES OF NEW BOOKS.

*Cottages. Hints on Economical Building. Compiled and Edited by A. W. Brunner, Architect.* 1 vol., 8vo. New York (6 Astor Place): William T. Comstock.—The extravagance of architects, generally, is a universal complaint. Called in to design a convenient yet pretty house, that shall not be too expensive, they seem to think, as a rule, that they can spend just as much money as they please, and that owners exist only to fill the architects' pockets and to carry out the architects' fads. A book like this, under these circumstances, is really a boon to the public. It contains twenty-four plates of medium and low cost houses, contributed by different New York architects, together with descriptive letter-press, giving practical suggestions for cottage-building. In addition, there is an extremely valuable chapter on the water-supply, drainage, sewerage, heating, ventilation, and other sanitary questions relating to country houses. This chapter is written by Wm. Paul Gerhard, the civil engineer. No person, who contemplates building a cottage, should be without this book, for it will save much trouble and annoyance, and even more money. To such of our readers as live at a distance from a book-store, we would add that, for one dollar, the publisher will send the volume by mail, postage free, to any address.

*The San Rosario Ranch. By Maud Howe.* 1 vol., 12mo. Boston: Roberts Brothers.—This story belongs to the romantic school, and is the forerunner of that natural reaction, which is sure to set in soon against the analytical essays, mis-called novels, with which we have been inundated for several years. Miss Maud Howe is one of those in whom the literary faculty runs, so to speak, in the blood; for her mother is Mrs. Julia Ward Howe, and the author of "Dr. Isaacs" is her cousin. In "The San Rosario Ranch" the events never flag, and though they verge sometimes on improbability, this is better than that stagnation of incident which, in so many other novels, puts one to sleep.

*Princess Napraxine. By "Ouida."* 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—There are two kinds of novels which come from the pen of this author. One class is represented by "Beebe" and "Wanda," the other by "Chandos," "Moths," etc. The present book holds a middle position between the two, with a leaning to the latter class. The character of the Princess is not a pleasant one. The whole story is hopelessly cynical and sad. We are quite unable to understand why such fictions should be written.

*Miss Nancy. A Novel.* 1 vol., 12mo. Philadelphia: David McKay.—This purports to be a novel of fashionable life in Philadelphia. But though evidently written by a woman, and an educated one, it is as evident that she knows very little about what she pretends to describe. As a mere story, too, the book is weak, and the heroine, to judge from her talk and her conduct, is anything but the fascinating and lovable girl she is represented to be. Still "Miss Nancy," here and there, quite sparkles out.

*The Countess of Monte-Cristo.* 1 vol., 8vo. Philadelphia: T. B. Peterson & Brothers.—This is another addition to the popular "Monte-Cristo" series. The firm of T. B. Peterson & Brothers was the first one to have Dumas' "Monte-Cristo" translated into English; and it still maintains its ascendancy by being the first to issue this remarkable series. The "Countess" is as full of exciting incidents as its predecessors, and is particularly suitable for summer reading.

*The Diet Question. By Susanna W. Dods, M. D.* 1 vol., 12mo. New York: Fowler, Wells & Co.—A little treatise professing to show what we should eat, and why. It is taken from a larger work, "Health in the Household," by the same author.

*Tokeology. A Book for Every Woman.* By Alice B. Stockham, M. D. 1 vol., 8vo. Chicago: Sanitary Publishing Co.—We have here a conscientious treatise intended for mothers of families, and, so far as we can judge, a treatise possessing unusual merit.



## OUR ARM-CHAIR.

"EVERY LADY OF REFINEMENT SHOULD TAKE THIS MAGAZINE."—The newspapers, with one voice, continue to speak of this magazine as the best and cheapest of its kind. We give one, from hundreds of similar notices, as proof of this. Says the Ridgway (Pa.) Democrat: "For July, it is even better than usual, and especially remarkable for an article on 'Longfellow and Westminster Abbey.' Altogether, there is no lady's-book published that can compare with 'Peterson' in literary merit. The colored fashion-plates, the colored patterns, and the half-hundred other illustrations for new dresses, embroidery, etc., etc., are likewise unequalled. The price of this popular magazine is but Two DOLLARS A YEAR, with great deductions to clubs. Every lady of refinement ought to take this magazine."

WHAT SHALL WE WEAR?—The opening of another season brings to the front the much-vexing question of WHAT TO WEAR. In answering this, we cannot do better than call attention to the ever-popular Arcadia Velveteen and Woven Broché, which proved so satisfactory last season, and which, with its new patterns and varieties, will without doubt take the lead this season. Experience proves this to be both one of the most dressy as well as economical articles of dress-goods.

HORSFORD'S ACID PHOSPHATE makes a cooling drink, with water and sugar only. TRY IT.

## PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 400, Marblehead, Mass.

## ANSWERS TO PUZZLES IN AUGUST NUMBER.

No. 249.

Henrietta, Astrakhan, Peace, Skye, Clear, Fairweather, Organ, Pearl, Cologne.

No. 250.

B  
R A M  
R E N A L  
B A N A N A S  
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No. 251.

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G orin G  
N erit A  
I nden T  
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Y awne D

No. 252.

C A N E  
A L E S  
N E A P  
E S P Y

No. 253.

C W  
H A S T E  
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O R

## OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

## MEATS.

**Roast Duck.**—Clean and prepare them as other poultry. Crumb the inside of a small loaf of baker's-bread, to which add three ounces of butter, one large onion chopped fine, with pepper and salt to taste. Mix all well together. Season the ducks both inside and out with pepper and salt. Then fill them with the dressing, and skewer tightly. Place them on the pan, back upward; dredge a little flour over, with water sufficient to make gravy. When a nice brown, turn them over. Baste frequently, and, when done, send to the table hot, and eat with cranberry-sauce.

**To Cook Cold Slices of Veal.**—Take a piece of veal that has been roasted, but not overdone; cut it into thin slices; take from it the skin and gristle; put some butter over the fire, with some chopped onions; fry them a little, then shake some flour over them; shake the pan round, and put in some veal-stock gravy, a bunch of sweet herbs, and some spice; put them in the veal with the yolks of two eggs; beat up with milk, a grated nutmeg, some parsley shred small, some lemon-peel grated, and a little juice; stir it one way till it is thick and smooth, and put it in the dish.

**To Stew a Chicken.**—Two hours before it is wanted, put on the fire, in a saucepan, a quart of water, a small onion chopped fine, pepper and salt, and let it simmer. Cut up a chicken and lay it in fresh water. An hour before dinner, put it in the broth that has been simmering. When about to be dished, stir in a quarter of a pound of butter, well rolled in flour, and a teacupful of cream.

## VEGETABLES.

**Tomato Fricandeau.**—Get some slices of veal cutlets, pound and wash them, season them with pepper and salt, and fry them slowly till they are done. They should be of a light-brown on both sides. Stew some tomatoes very dry, strain them through a sieve to get out all the seeds, pour the pulp into the gravy after the meat has been taken out, and thicken it with a piece of butter rolled in flour. Pour this over the meat, and serve it hot.

**Keeping Tomatoes.**—Tomatoes picked when just ripe, and with a portion of the stems retained, and at once covered with a brine composed of a teacupful of salt dissolved in a gallon of water, can be kept nearly all the year without noticeable loss of freshness of taste.

**Corn Oysters.**—Grate young sweet-corn into a dish, and, to a pint, add one egg, a very small teacupful of flour, half a gill of cream, and a teaspoonful of salt. Mix well together, and fry, dropping it from the spoon, in boiling lard.

**Baked Tomatoes.**—Put some tomatoes into a pan, with a small lump of butter on each. Put them in the oven, and bake them till the skin shrivels. Serve them hot. Each person at the table dresses them on his own plate.

## DESSERTS.

**Apple Charlotte.**—Cut from a household-loaf a number of slices of uniform thickness, one-quarter to three-eighths of an inch; butter a plain mold and all the slices of bread; shape one of them round to fit the bottom of the mold, and another one for the top; cut the rest in pieces an inch wide, and the height of the mold in length; lay one of the round



pieces at the bottom of the mold, and line the sides with the small pieces, carefully smearing the edges with white of egg, so as to make them well hold together. Stew a quantity of apples with plenty of brown sugar, a little water, the juice and the thin rind of a lemon, and a piece of cinnamon; when thoroughly done, pass them through a hair-sieve; fill the mold with this purée, put on the round slice of bread for the cover, and set in a quick oven for about an hour and a half.

*Herodotus Pudding.*—Chop finely eight ounces of suet, and one-half pound of good figs; mix with these one-half pound of breadcrumb, six ounces of moist sugar, half a saltspoonful of salt, three eggs, and nutmeg to taste; take care that the eggs are well whisked; beat the mixture for a few minutes, put it into a buttered mold, tie it down with a floured cloth, and boil the pudding for five hours. Serve with wine-sauce.



## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

WHAT IS EXTRAVAGANCE?—There are certain narrow-minded people who regard all generous expenditure as extravagance. Because they have always lived sordidly themselves, they think that everybody else should do so, rich or poor. They are like the founder of a celebrated line of trans-Atlantic steamers, who, to the day of his death, would never permit napkins to be furnished at table on his ships. "I have never found a napkin necessary," he said, surlily; "it is only snobs who want them."

Now extravagance is not an absolute term, as these narrow-minded people would have us suppose, but a relative one. It is simply spending more than one can afford. What would be extravagance for a day laborer, would not be for his employer; and what would be extravagance for that employer, would not be for a millionaire. To own a country-house, to have riding and driving horses, even to keep a yacht, are not, in themselves, extravagance. They are only so when they are beyond one's means. To live in a two-story house, instead of a one-story one, would be equally extravagant, if one could not afford it.

In fact, while a love of display often leads to extravagance, a sordid love of money, on the other hand, leads to meanness. Regarded from one point of view, it is the duty of everyone to live generously, and not stingily. All of us—all of us who work, at least—get our livelihood by supplying the wants of others. The grocer lives by selling groceries, the blacksmith by his forge, the tailor by clothing: if we were to stop using these things, the grocer, blacksmith, and tailor would starve. This is so plain that it seems almost absurd to refer to it. The trouble is, that narrow-minded people, who live only to save, condemn, as extravagance, everything connected with a liberal and cultured existence: books, pictures, flower-gardens, travel for pleasure, horses, carriages, country-seats. In other words, as they never had napkins themselves, they think nobody else should have napkins.

Now this is all wrong. No one, if dependent on his or her earnings alone, should spend his or her entire income. Something should always be put aside for a rainy day. But even the smallest income will allow of some little expenditures beyond mere bare necessities—something that will help to refine the mind or afford innocent pleasure; and such outlays, if kept within proper limits, are not extravagance at all. On the contrary, a fuller, happier, even nobler life is lived with them than without them. Nay, not to indulge in such things, but to limit one's self to "all work and no play," is to degrade life, is to make the soul mean, is to reduce us to the "earth, earthy."

If you drive out one devil, thinking liberal living such and calling it extravagance, it will only be to let in seven devils, under the names of sordidness, miserliness, and that "love of money which is the root of all evil."

PLAYING GRANDPA AND GRANDMA.—Our steel-engraving this month, over the above title, represents two little girls masquerading as their grandparents: one as grandpa, in his overcoat, hat, and cane; the other as grandma, with fan and spectacles, and a shawl improvised to form a train.

"ENOUGH CANNOT BE SAID."—A lady writes: "Enough cannot be said of your magazine: it is very much better than many of the three-dollar monthlies."

THE BENEFITS OF FICTION.—It is said, now and then, that the reading of fiction is a waste of time. But the celebrated Dr. Hammond, of New York, on the contrary, writes that he has known it often save life. "Six or seven years ago," he says, "the late rector of Calvary Church came to me, used up and unstrung by overtaxation of the brain. I ordered him into the country. He confessed he had never read Dickens's works. I ordered him to read them. He did. He was himself again in six weeks." It would be strange, indeed, if an instinct so universal as the love of fiction should be wrong. Perhaps fiction has soothed more sick-beds, and relieved more aching hearts, than all other kinds of reading combined.

"EVERY LADY OF REFINEMENT."—The Lancaster (Pa.) New Era says of this magazine: "The August number leads off with a capital steel-engraving, 'Meetin's Out,' from the original picture by E. L. Henry; one of the very best things we have ever seen, and thoroughly American. The tales, sketches, etc., etc., are all original, and are unusually good. 'Some Creole Blossoms' is a story of remarkable originality and power. 'Lord Avalon' goes on spiritedly, and so does the novelet by Mrs. Stephens. We have often said that every lady of refinement should take this magazine, and we now repeat the advice."

POLITICAL CLUBS are the fashion, this fall: Blaine clubs and Cleveland clubs, Butler clubs and Prohibition clubs, Cleveland clubs and Blaine clubs. But the best club of all is the "Peterson" club: for not only do ladies go in for it, but Cleveland people, Blaine people, Butler people, and Prohibition people, without distinction of party. Whoever is elected President, "Peterson" will keep on its way; and will be, as heretofore, always in the van of progress.

THE "NE PLUS ULTRA."—The Portsmouth (Va.) Times says: "Peterson, that *ne plus ultra* of fashion-books, has made its appearance for September, and is charming, as it always is. From the steel-plate in front to the last page, the number is interesting to the reader, beautiful to the eye, valuable to the ladies for its fashions and its work-table."

IT IS IMPOSSIBLE for us to give all the patterns requested by different subscribers. To do that, we should have to publish a magazine with nothing else in it. But we give those for which there seems to be the greatest demand. We state this in explanation to those correspondents who fail to send us their names and addresses, and to whom, therefore, we cannot make the explanation by letter.

BEWARE OF SWINDLERS.—We warn the public, once more, against swindlers, who go about offering this magazine below price. We have no traveling agents at all, and no agents for whom we are responsible. See the "caution" on second page of cover: a notice that is permanently kept standing there.

OLD-FASHIONED FLOWERS for the garden are becoming more and more popular. The poppies, sweet-williams, peonies, hollyhocks, clove-pinks, blue-bells, and others of our great-grandmothers' favorites, are again fashionable; an exhibition, we think, of excellent taste.



"THE PEARL OF PRICE," A COMPANION TO "THE GOLDEN GIFT."—The illustrated volume of poetry, "The Golden Gift," which we issued this year, as a premium for getting up clubs, has proved so popular, that we have determined to publish a companion to it, for 1885, to be called "The Pearl of Price." The latter will be of the same size as the "Gift," printed on a similar page, illustrated with the same number of engravings, and will be bound in the same elegant manner. The difference will be that while the writers in the "Gift" were all English poets, those in the "Pearl" will all be American ones. The engravings, also, will be entirely different. Every lady who has the "Gift" ought to have this companion-volume; besides thousands of others, as the "Pearl" will be so distinctively national and American. In fact it ought to be in every house.

We shall also have a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Pearl." The size is twenty-five by twenty inches. The picture is entitled "The Lion In Love," and is a capital affair. It would frame charmingly for the parlor.

We shall also give, for some of the clubs, an extra copy of the magazine for 1885; and, for large clubs, an extra copy, as well as the "Pearl" and "The Lion In Love." It is not too soon to begin to get up your clubs for 1885. Send for a specimen to canvass with. *Be first in the field.*

OUR FULL-SIZE DRESS-PATTERNS.—For the benefit of new subscribers we would say that, in order to make a perfect fit, each separate part, after it is cut out from the diagrams in paper—an old newspaper will do—should be fitted to the person who is to wear the dress, before the stuff is cut into. In this way, and in this way only, can a perfect fit be achieved. All patterns have to be thus altered: for the proportion between shoulders and waist, and also length of waist, arm, etc., etc., differ with every person. The advantage of diagrams over every other process—over those already cut out, especially—therefore, is, that if one set of patterns thus cut out get torn, or a mistake is made in fitting them to the figure, another set can be cut out from the diagrams on the SUPPLEMENT, in half an hour or even less. The several parts can be transferred to your paper by any of the usual well-known methods: if no other way is known or is convenient, prick them out with pins, a process that will take but a very little while.

A SNOWBALL FOR PRESENTS.—The best way of making a snowball for holding presents is to construct a frame of whalebone, in two halves; a yard and a half in circumference is a good size. There should be from four to five strips for each half, joined together at both ends, and giving the circular bulge of a ball. Cover these with paper, and then gum on white wool; fill the ball with presents, and fasten it together lightly, so that it easily comes apart. The cardboard will be more trouble than whalebone or wire. With cardboard, it would be best to cut the shape of the different quarters, and sew them together.

THE JERSEY maintains its popularity in Paris, which means that it will do so everywhere. It is from Paris that the best fashions really come. Somehow, London and Berlin want the artistic instinct which, for centuries, has given the French, and especially the Parisians, their lead.

CRAMP FOR CANARIES may generally be detected by its coming on suddenly, as if in a shivering fit: sometimes this is internal, and sometimes it attacks the limbs. In either case, a warm bath and a few drops of oil are a good remedy.

NOW IS THE TIME to send for a specimen of "Peterson's Magazine," in order to be early in the field in getting up a club for 1885.

AMONG NEXT YEAR'S NOVELETS, for "Peterson," will be one from the pen of Mrs. John Sherwood, the accomplished author of "A Transplanted Rose," the novel of New-York society which made such a sensation a year or two ago. The novelet she has written for us is called "The Lost Ariadne," and is also a novel of New-York society, a subject with which Mrs. Sherwood is especially fitted to deal, both on account of her rare intellectual powers and because she was "born in the purple," so to speak, and has always been a member of the best New-York society. In addition to this fine novelet, however, which alone will be worth the subscription-price, we shall give, for 1885, five or six others, all original, and all by American writers of established reputation.

HOW TO KEEP YOUNG.—Take sufficient exercise, but not too much; keep the skin healthy by proper use of the bath; and have the hair constantly brushed, so that it may preserve a vigorous vitality. In this way you will be almost perennially young. A recent writer for her sex says: "The women who preserve their complexion, hair, and teeth, and who take pains with their toilet, are those on whom 'Time lays his hand lightly.'"

## NOTICES OF NEW BOOKS.

*Lays From Over Sea.* By William H. Babcock. 1 vol., 12mo. London: W. Stewart & Co.—The longer poems of this neat little volume, such as "Elizabeth of Mendota," "Elkin Hay," and "The Voyage of St. Brandon," are full of force and fire. "Elkin Hay" is especially so, almost weird in its power. In his lighter moods Mr. Babcock, whom we take to be an American, though his book is published in England, is well represented by the sonnets, of which we select for quotation the one entitled "Lark and Nightingale."

"From that old dream-land over the great sea,  
Two airy voices ever float to me,  
Here, in this mythless noon-day world of ours,  
Singing of ivied ruin, elfin tree,  
And winding lanes a-bloom with hedgerow flowers.  
Rare are the warblers of our Western bowers;  
But ye are magic and a mystery.  
Unreal ye seem as Oberon's tricky powers,  
Or Queen Titania's smile through glistening showers.  
I love a pean, many-toned and strong,  
Welcoming the sun; the lone dove's mournful cry,  
Our robin's vesper hymn, the mock-bird's throng  
Of riotous music; yet, before I die,  
Would hear the soul of twilight poured in song,  
The voice of dawn a-thrilling from the sky."

*Tinkling Cymbals.* By Edgar Fawcett. 1 vol., 12mo. Boston: J. H. Osgood & Co.—This professes to be a novel of society; but is rather one of that half-Bohemian society, which hangs on the fringes of the other. If we were to meet the characters of this book in real life, we should certainly fly from them; and if they told us they represented the best society, we should say we pitied the best society. Certainly such persons, not only are not types of good society, but they would hardly be tolerated in it.

*The Man From Texas.* By Henry Oldham. 1 vol., 12mo. Philadelphia: T. B. Peterson & Brothers.—The events of this story are supposed to have occurred about twenty years ago, during the guerrilla warfare, which, at that time, was carried on in Kansas and Missouri. The incidents are highly dramatic. An atmosphere of reckless daring on the part of the men, and of fine womanhood on the part of the other sex, pervades the book.

*A Roman Singer.* By F. Marion Crawford. 1 vol., 12mo. Boston: Houghton, Mifflin & Co.—This story pleases us more than any that Mr. Crawford has written. It is less fantastic than "Mr. Isaacs," in better tone than "To Leeward," and more artistically told than "Dr. Claudius." Very few recent novels, indeed, have been so good in many ways.



## OUR ARM-CHAIR.

WHAT THE EDITORS SAY of this magazine is one of the best proofs of its superiority, as they see all the other lady's-books, and are therefore able to make comparisons. The Lancaster (Pa.) Examiner says: "One of the very best of the lady's-magazines." "Should be in every family," says the Lewisburg (Pa.) Gazette. Says the Cañon City (Col.) Reporter: "Richly worth the subscription-price." Says the Boston (Mass.) Contributor: "Each number contains a dress-pattern, with complete directions for making the dress, which gives the subscriber the value of the magazine several times over, during the year." "Magnificently illustrated, and well conducted," says the Lafayette (Ind.) Leader; "buy one number, and you will have no hesitancy about putting your name on the list." Our limited space prevents our giving other similar notices, of which we receive hundreds monthly.

HORSFORD'S ACID PHOSPHATE AS A BRAIN-FOOD.—Dr. S. F. Newcomer, M. D., Greenfield, O., says: "In cases of general debility, and torpor of mind and body, it does exceedingly well."

## MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAHAM LIVEZRY, A. M., M. D.

## No. VII.—PENNY-ROYAL—QUEEN OF MEADOW—RED CLOVER—SASSAFRAS.

1.—PENNY-ROYAL—*Hedeoma pulegioides*. Too well known to describe botanically, save to say that it is a labiate plant, much branched, six to twelve inches high, somewhat hoary. This is not the penny-royal of Europe, which is a species of mint—*Mentha pulegium*. This is now a too-much-neglected plant, probably because so common, though it is one of the most valuable stimulants and diaphoretics, and very kindly received by the stomach. Mothers should gather one-half pound of the leaves and blossoms in July, pack them in a bottle, and cover with whiskey or dilute alcohol, one pint. In three days, pour off, and add to the herb sufficient water that when expressed will make up one pint. For recent colds, and amenorrhea from cold, it is an admirable remedy, in teaspoonful doses every few hours as needed.

2.—QUEEN OF THE MEADOW—*Eupatorium purpureum*. Stem stout, simple, three or four to six or seven feet high, flatular, glaucous, purple or sometimes spotted, and pubescent. Leaves large and coarse, four to eight inches long, and in whorls of four to six. Heads of flowers in a dense terminal corymb of varying size, and shades of purple. There are several varieties of this species found in low damp grounds, uncultivated meadows, thickets, etc. It is a very conspicuous weed, from its rankness and large whorled leaves every few inches around the stem. An infusion of the roots may be used freely by mothers, in all kidney, urinary, and slight dropsical troubles, or eight ounces of the sliced root may be tinctured in a pint of whiskey or dilute alcohol for seven days, and then administered in teaspoon-doses several times a day. The botanic and eclectic physicians place high value upon this agent in the above-named affections where an increased volume of the renal secretion is desired. After all, it is quite probable that the modest little evergreen, *pipisewwa*, contains equal properties, if not superior. The profession—or, more correctly, the pharmacists, manufacturers of fluid extracts—are becoming crazed over the constant introduction of "new remedies" from strange plants of hideous names.

Mothers can steadfastly cling to the old and simple herbs, in their domestic practice, without fear of doing the little ones under their care much or any harm, and these simple herbs are often all that is needed or required. For old Dame Nature is a good physician, and one much respected by the sound practical doctor, who knows full well that a little time, with proper attention to diet, and good nursing, will cure.

3.—RED CLOVER—*Trifolium pratense*. Tincture eight ounces of the dried blossoms in one pint of dilute alcohol for a week, and express. Dose, one to ten drops. Mothers in the country can use this tincture to advantage in cases of whooping-cough and the cough of measles. In some other coughs attended with high irritation, the relief is sometimes prompt; if not, the medicine need not be persisted in.

4.—SASSAFRAS—*Laurus sassafras*. This is generally seen as a scrubby distorted tree, well known from its strong and peculiar odor. The bark is brought into the city by colored people and others, and exposed for sale in small bunches. It is chewed by some who unfortunately are habitually troubled with offensive breath, by smokers *ad libitum*. It is one of the great "blood-purifiers" of persons generally ignorant of the physiology of digestion, assimilation, nutrition, etc. Readers who have followed the writer for the past twelve years have certainly learned ere this that he has no faith in "vegetable blood-purifiers" *per se*. The system may be freed of some effete matters through the skin by diaphoretics, through the bowels by purgatives, and through the kidneys by the use of diuretics. But fresh air, good soft water for the bath, and plain simple food, with moderate use of rare beef, and "early to bed and early to rise," constitute my blood-purifiers. The powdered bark alone, or added to elm, flaxseed, bread and milk, is frequently used by mothers as a poultice. But they must not rely upon its "stopping mortification"—an efficacy that it does not possess.

## PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 400, Marblehead, Mass.

## No. 254.—DIAMOND.

1. A letter. 2. Part of a wheel. 3. A laundry-vehicle. 4. A bird. 5. A letter.

Brooklyn, N. Y.

J. H. FINN.

## No. 255.—CHARADE.

My first is a portion.  
My second is sustenance.  
My whole is before you.

Boston, Mass.

IOLANTHE.

## No. 256.—NUMERICAL ENIGMA.

- My 11, 4, 8, 10, 16 is a precious stone.  
My 1, 7, 14, 5 is a short strap of leather.  
My 3, 15, 9, 12 is a lake.  
My 6, 2, 13 is an interdiction.  
My whole is a rising young author.

Marblehead, Mass.

PRINVAULTÉ.

## No. 257.—REVERSALE.

1. Reverse a pat, and make vicious.  
2. Reverse an animal, and make a pipe.  
3. Reverse a blow, and make equal value.  
4. Reverse an interval, and make to dart.  
5. Reverse an excrescence, and make to believe.

Camton, Mass.

R. E. M.

## No. 258.—WORD-SQUARE.

1. A drama. 2. To forfeit. 3. A country. 4. A space of time.

*New Britain, Conn.*

L. G. S. H.

*Answers Next Month.*

## THE NURSERY.

**HOW TO BRING UP A BABY BY HAND.**—Where mothers are unable to nurse their children, the problem of artificial feeding becomes of high importance.

In a recent excellent article by Dr. Clement Cleveland, in the Medical Record, the doctor lays it down as an axiom that, next to woman's milk, cow's milk is really the best food for the infant. The milk of many cows is to be preferred to that of any particular cow, from the fact that it is likely to continue more uniform. Undiluted cow's milk is too rich in fat and caseine to be readily digested by the infant; for during the earlier months a baby's power of digesting fat is very deficient. The caseine of woman's milk curdles into delicate flakes; that of cow's milk into much larger ones. Fortunately, these difficulties can be overcome to some extent.

A milk should be selected that is not rich in cream. The morning's milk contains less than the evening's. On boiling, much of the cream comes to the surface in the form of scum, and is to be removed by straining. Water added to the milk helps the digestion of both fat and caseine. It can be helped, also, by gelatine, barley, or oatmeal-water, or by the addition of lime-water, bicarbonate of soda, or potash. The standard proportion of one part milk to two parts water suits the majority of children. The doctor has found it advantageous, however, to begin with one part to three, and work rapidly up to one part to two, if the digestion continues good. He uses, for the first two weeks, eight parts of milk to twenty-four of water; second two weeks, eight to twenty; second month, eight to sixteen; third month, eight to fourteen; fourth month, eight to twelve; fifth month, eight to ten; sixth month, eight to eight; seventh month, eight to six; eighth month, eight to four; ninth month, eight to two; tenth month, pure milk.

Some children do better with a little water with the milk, even after the twelfth month. Both the milk and the water should be boiled. The dilution should be slightly sweetened with pure brown sugar or milk-sugar, and a little salt should be added. It is well to prepare in the morning the whole amount to be used during the twenty-four hours. Cow's milk is slightly acid or neutral. To render it perfectly digestible it is sometimes necessary to make it slightly alkaline. This helps the digestion of the caseine, by causing its distribution into finer flakes. When undigested flakes appear in the passages, one-half to one grain of bicarbonate of soda is added to the amount of diluted milk given at each feeding. Should it not answer, barley-water, made by boiling for hours a teaspoonful of pearl-barley and a saltspoonful of salt with ten ounces of water, may be added. This is to be used in the same proportions as the formula above. For the first month the child should be fed every two hours; never oftener, because it takes fully two hours for milk to digest.

After pointing out the fact that infants are more likely to cry on account of distress due to indigestion than from hunger, the doctor says that children at three months should acquire the habit of sleeping throughout the night. The last bottle should be given at ten o'clock P. M., and the first at six o'clock or seven o'clock in the morning. At first it may cry for hours, but in three or four nights an excellent habit of life will be formed. It is one of the most important points in bottle-feeding that the child take the milk slowly

into the stomach. Rubber nipples without openings, but in which a hole may be made with a red-hot cambric-needle, are the best. The milk is drawn out slowly, and keeps pace with the formation of gastric juice. Canned condensed milk is, in the doctor's opinion, too rich in sugar to be advisable as food for infants. Condensed milk fresh every day is not open to this objection.

## OUR NEW COOK-BOOK.

*Every Receipt in this Cook-Book has been tested by a practical housekeeper.*

## MEATS.

**Ham Omelet.**—Beat up three or four eggs with a heaped tablespoonful of ham or bacon, half lean and half fat, cut up to the size of very small dice; add pepper to taste, and salt if necessary. Put a piece of butter, the size of an egg, into a frying-pan; as soon as it is melted, pour in the omelet mixture, and, holding the handle of the pan with one hand, stir the omelet with the other by means of a spoon. The moment it begins to set, cease stirring, but keep on shaking the pan for a minute or so; then, with the spoon, double up the omelet, and keep shaking the pan until the under side of the omelet has become of a golden color. Turn it out on a hot dish and serve.

**Pie, of Cold Veal.**—Cut the veal in small pieces; season with pepper and salt; make a paste of two pounds of flour and one of butter; line the bottom and sides of a deep pie-dish; put in the veal, with some of the cold gravy which has been left; cover the top with the paste, leaving an opening in the centre, which may be ornamented by leaves of paste; set it in a quick oven, and, as soon as the crust is brown, serve the pie.

**Hashed Cold Duck.**—Cut the duck in pieces, season with pepper and salt. Slice some cold ham very thin. Lay the duck and ham in a stew-pan, put some pieces of butter rolled in flour, with enough water to keep it from burning. As soon as it comes to a boil, add a glass of Madeira wine, and serve it with green peas, boiled and buttered. The hash should not boil after the wine is poured in, but be taken off the fire immediately.

**Corned Beef.**—Corned beef should be put on in cold water, allowing a quart of water to every pound of meat. Boil it slowly, and, when done, serve it with turnips and potatoes. If the beef is to be eaten cold, immerse it for a few minutes in cold water as soon as it is taken from the pot.

**Rabbit with Onions.**—Stuff the rabbit with onions, bread, butter, pepper, and salt. Sew it up and put it on to boil. A young rabbit will take an hour. While boiling, put some onions on in a stew-pan to boil, thicken the gravy with butter and flour, and pour it over the rabbit.

## DESSERTS.

**Apple Dumplings.**—Take some finely-sifted flour, say one-half pound, and half the quantity of suet, one-fourth pound, very finely shred, and well freed from skin. Mix the suet and flour, add a pinch of salt and half a teaspoonful of baking-powder, with sufficient cold water or milk to make it of the right consistency. Knead it well, and roll it out to the thickness required. Divide this paste into as many pieces as are required for the dumplings. Take some large-sized apples, peel, core, sprinkle them with moist sugar, then insert into the cavity of each some butter, sugar, and a clove. Cover them with the paste, and join the edges carefully. Tie each dumpling up in a floured cloth, and boil about an hour. Untie them carefully, and turn them out without breaking them. Serve with cream and sugar. A little currant-jelly may be substituted for the butter, sugar, and clove.

**Beignets Soufflés.**—Put about one pint of water into a



sauce-pan with a few grains of salt, a piece of butter the size of an egg, and as much sugar, with plenty of grated lemon-peel. When the water boils, throw gradually into it sufficient flour to form a thick paste; then take it off the fire, let it remain ten minutes, and work into it three or four eggs, reserving the whites of one or two, which whisk to a froth and mix into the paste. Let it rest a couple of hours, then proceed to fry by dropping into hot lard pieces of it the size of a walnut. Serve piled on a dish, with powdered sugar over, and a lemon cut into quarters, or make an incision in each beignet, and insert a small piece of jam or jelly.

*Apple Compote.*—Peel, core, and halve six large apples, trimming them so as to get them all of a size; drop them, as they are done, into cold water with the juice of a lemon squeezed into it, to prevent their turning brown. Have ready a strong syrup, made with a pound of sugar and one quart of water, boiling hot; put the apples into this, with the thin rind of a lemon and two or three cloves. As soon as they are cooked—great care must be taken that they do not break—take them out and dispose them on a glass dish concave side uppermost; place a piece of currant-jelly in the hollow of each apple, then well reduce the syrup, and, when cold, pour as much of it as is necessary under the apples.

*Gâteau de Riz.*—Pick and wash, in two or three waters, a couple of handfuls of rice, and put it to cook in rather less than a quart of milk, sweetened to taste, and with the addition of the thin rind of one lemon, cut in one piece, and a small stick of cinnamon. Let the rice simmer gently until it is quite tender, and has absorbed all the milk. Turn it out into a basin to get cold, and remove the lemon-rind and cinnamon. Then stir into it the yolks of four eggs and the white of one; add a small quantity of candied citron cut into small pieces. Butter and breadcrumb a plain cake-mold, put the mixture in it, and bake in a quick oven for half an hour.

*Light Puddings.*—Save the crumbs from the bread-platter, also those in the bread-bowl, and any crusts of bread, until you have as much as will fill a pint-measure; pour on them scalding water, let them soak, and then drain carefully; whip up the bread with a fork, and add an egg well beaten, a tablespoonful of sifted sugar, a grating of nutmeg, a few drops of vanilla; half fill little custard-cups, and bake in a quick oven. These puddings can be varied by putting a little preserve in the bottoms of the cups.

*Boiled Oatmeal Pudding.*—Pour a quart of boiling milk over a pint of the best fine oatmeal; let it soak all night in a cool place, else the milk might turn; next day, beat an egg in and mix a little salt with it; butter a basin that will just hold it, cover it tight with a floured cloth, and boil an hour and a half. Eat it with sugar, or oiled butter and salt. When cold, slice and toast it, and eat it as oatmeal cake buttered.

*Peach Charlotte.*—Line the bottom and sides of a dish with slices of fresh sponge-cake. Pare some ripe peaches, cut them in halves, sprinkle sugar over them, and fill up the dish. Then whisk a pint of sweetened cream; as the froth rises, take it off till all is done. Pile the cream on the top of the peaches, and send it to the table.

*Iced Coffee.*—Make good strong coffee in the usual way, add about an equal quantity of milk, sweeten very much, put it into the refrigerator until thoroughly iced, serve in coffee-cups.

#### CAKES.

*Traveler's Biscuit.*—Two pounds of flour, three-quarters of a pound of sugar, a quarter of a pound of butter, one teaspoonful of dissolved saleratus, milk sufficient to form a dough. Cut up the butter in the flour and the sugar, and put in the saleratus and milk together, so as to form a dough. Knead it till it becomes perfectly smooth and light. Roll it in sheets about one-eighth of an inch thick, cut

the cakes with a cutter or the top of a tumbler. Bake in a moderate oven.

*Sponge-Cakes.*—Ten eggs; half a pound of flour; one pound of pulverized sugar; the juice of one lemon, and the rind of two grated. Beat the yolks and sugar perfectly light. After the whites are beaten as light as possible, lay them lightly on top of the yolks and sugar, then sift the flour on top of the whites, and mix all gradually through. Lastly, add the lemon juice and peel.

*White Mountain Cake.*—One pound of flour, one pound of white sugar, half a pound of butter, six eggs, one teaspoonful of sweet milk, one small teaspoonful of saleratus dissolved in the milk, and two teaspoonfuls of cream-tartar mixed with the flour. Add one teaspoonful of the same flavoring you use for the icing, and bake in jelly-cake tins, four in number.

*Scotch Scones.*—Four pounds of fine flour, one and one-half ounces of cream-tartar, two ounces of butter or lard, three-fourths of an ounce of carbonate of soda, one ounce of sugar, one ounce of salt. Rub into the flour the other ingredients, and make the whole into a proper consistency with either sweet milk or buttermilk; bake in a quick oven.

*Common Gingerbread.*—Half a pound of butter, half a teaspoonful of ginger, one pint of molasses, two pounds of flour, one tablespoonful of saleratus. Rub the flour and butter together, and add the other ingredients. Knead the dough well, roll it out, cut it in cakes, wash them over with molasses and water, and bake them in a moderate oven.

*Johnny-Cake.*—Three cups of Indian meal, one cup of flour, one-third of a cup of molasses, and a little salt. Mix the whole with buttermilk, or sour milk, with a teaspoonful of soda dissolved in it. The batter should be rather stiff. Bake in a quick oven.

*Soda-Biscuit.*—To two quarts of flour, take four teaspoonfuls of cream-tartar, two teaspoonfuls of soda, one pint of sweet milk, and half a teaspoonful of lard or butter.

#### MISCELLANEOUS.

*Almond Toffy.*—Put equal quantities of brown sugar and treacle into a sauce-pan, the juice of a lemon, to prevent the mixture burning, with the peel chopped up fine, and a little scraped ginger. Keep it well stirred whilst boiling. Try by dropping a little into a cup of cold water, when it is done. The sugar will become hard and crackle when sufficiently boiled. Have almonds cut up into bits, and fried brown in butter, ready, which stir into the toffy before taking off the fire.

*Scotch Cheese.*—Take two tablespoonfuls of raspberry-jelly, two tablespoonfuls of pounded loaf-sugar, and the whites of two eggs; beat well together till it is perfectly mixed and forms a stiff froth, then turn it into a dish, and it is ready for use. This is most delicious, and it is still further improved by mixing currant-jelly with the raspberry. It can also be made with any kind of jelly. Care must be taken to beat it well.

*Bread Sauce.*—Boil a minced onion in a pint of new milk for ten minutes, strain it out, and pour the milk over about a quarter of a pound of finely-sifted breadcrumb; add cayenne pepper and salt to taste. Stir over the fire until it boils and is thick. A piece of butter the size of a walnut, or a spoonful of cream, may then be added with advantage.

*Cheese Fritters.*—Pound good cheese with breadcrumb, raw yolks of eggs, rasped ham, and butter. Make this into small oval balls; flatten, dip in stiff butter, and fry them.



## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

"PETERSON" FOR 1885. STILL GREATER INDUCEMENTS THAN EVER!—We call attention to the Prospectus for 1885, on the last page of the cover. We claim there that "Peterson" is both *better and cheaper* than any magazine of its kind. That the public at large admits the justice of this claim is proved by the fact that "Peterson" has now, and has had for years, *the largest circulation of any lady's-book* in the United States, or even in the world. For 1885, no expense will be spared to make "Peterson" even better still. Its motto is: "Always Forward!"

In fact, as compared with "Peterson," all other lady's-books play but a secondary part. "Peterson's" steel-engravings are the finest; and a steel-engraving is the finest of all engravings. "Peterson's" stories are the best published; no lady's-book has such contributors. In its fashion-department, "Peterson" is pre-eminent: its styles the newest and most elegant; its superb colored plates, printed from steel, the only ones given in the United States. The dress-patterns and the "Every-Day" department make it indispensable in a family, as a *matter of economy*. No other lady's-book gives such illustrated stories and other articles. Where but one magazine is taken, "Peterson" should be that magazine; and every family that pretends to culture and refinement should take at least one magazine.

We continue to offer four kinds of clubs. For one kind, the premium is the unrivaled illustrated volume, "The Pearl of Price," or the large engraving, "The Lion in Love," whichever is preferred. For another kind, the premium is a copy of "Peterson" for 1885. For still another kind, there are two premiums: "The Pearl of Price," or "The Lion in Love," and a copy of "Peterson." For our very largest clubs, the magazine and both "The Pearl of Price" and "The Lion in Love" are given—*three premiums in all!* No other magazine offers such inducements. Only our immense circulation enables us to do it.

*Now is the time to get up clubs.* Every lady will subscribe for "Peterson," if its merits and cheapness are fairly put before her. *Be first in the field.* A specimen will be sent, gratis, if written for. *Do not lose a moment.*

SOME OF THE PRETTIEST and most stylish of recent reception-dresses are made of nun's-veiling, with collar and cuffs of myrtle-green, sapphire-blue, or ruby-red velvet.

THE NEWEST CAMBRIC handkerchiefs have a wide border, either blue or pale-red, with a crescent or horseshoe enclosing the owner's monogram in the same color in one corner.

"NEVER BETTER SATISFACTION."—A lady writes that one of her club says: "I never had as much satisfaction with any magazine as 'Peterson' gives."

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"BABES IN THE WOOD."—Who does not remember when he or she read in childhood, and for the first time, the ballad of the "Babes in the Wood," which is illustrated in our principal steel-engraving this month? How the tears fell at the picture of the two little ones, left alone in the forest to starve, and wandering up and down, hand in hand, until at last, with night, they "lay them down and died." As the quaint old verses go:

"Thus wandered these two pretty babes,  
Till death did end their grief;  
In one another's arms they died,  
As babes wanting relief.  
No burial these pretty babes  
Of any man receives,  
Till robin redbreast painfully  
Did cover them with leaves."

The ballad is supposed to be about four centuries old. The murder of Edward the Fourth's children, at the instigation of their uncle, Richard the Third, is believed to have suggested it. That dreadful deed could not be alluded to, during the life of the usurper, in a more direct way; but disguised as in the ballad, it was recognized at once, and went to every heart, really aiding to bring about his downfall. Afterwards, everyone recalled what was said of the horrible dreams that had visited the murderer, and which the ballad alluded to:

"And now the heavy wrath of God  
Upon their uncle fell;  
Yea, fearful fiends did haunt his house,  
His conscience felt as hell."

GOETHE AND SCHILLER.—The study of the German language has become so popular with ladies, and so many of our fair subscribers are consequently interested in Goethe and Schiller, that we devote an article, this month, to those two poets: giving, in addition, illustrations of Weimar, where they lived, and their homes there, etc., etc. It has been well said that Goethe, mighty as he was in genius, was only the poet of the Pagan Renaissance, but that Schiller, though intellectually inferior, was morally and otherwise the greater, because he was the poet of Nationality and Independence.

OTHER LADY'S-MAGAZINES, generally, are made up of third-rate English stories, copied from English cheap periodicals, and which, therefore, cost nothing. "Peterson" is the only one that gives original stories entirely. They are always by American authors, and are always paid for liberally. In everything, in short—stories, steel-plates, fashions, etc., etc.—we give the best, regardless of expense. "Always forward" is our motto.

WAISTCOATS are daily increasing in favor. The bodices worn with these are tight-fitting at the back, but from the sides they fly open like a man's jacket. This is also very convenient to invalids, as the waistcoat may be made separate from the bodice, and laced up at the back.

"THE VEILED SINGER."—This story narrates a real incident, as we are assured by the fair writer, who had the incident from the lips of Jenny Lind herself.

BLACK VELVET DOG-COLLARS, without ends, are once more worn round the neck, and also black velvet wristlets to match.



"THE PEARL OF PRICE," A COMPANION TO "THE GOLDEN GIFT."—The illustrated volume of poetry, "The Golden Gift," which we issued this year, as a premium for getting up clubs, has proved so popular that we have determined to publish a companion to it, for 1885, to be called "The Pearl of Price." The latter will be of the same size as the "Gift," printed on a similar page, illustrated with the same number of engravings, and will be bound in the same elegant manner. The difference will be that while the writers in the "Gift" were all English poets, those in the "Pearl" will all be American ones. The engravings, also, will be entirely different. Every lady who has the "Gift" ought to have this companion-volume; besides thousands of others: in fact, it ought to be in every house.

We shall also have a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Pearl." The size is twenty-one by twenty-seven inches. The picture is entitled "The Lion In Love," and is a capital affair. It would frame charmingly for the parlor.

We will also give, for some of the clubs, an extra copy of the magazine for 1885; and, for large clubs, an extra copy, as well as the "Pearl" and "The Lion In Love." It is not too soon to begin to get up your clubs for 1885. Send for a specimen to canvass with. *Be first in the field.*

WHAT IS CARBON-PAPER?—A correspondent asks us this question, saying that it is continually referred to, in our "Work-Table," as the best thing for tracing patterns. Carbon-paper, we reply, is the ordinary tracing-paper, and comes in three colors—red, blue, and black; it got its name because, originally, it was always black. In using it, place the colored side next to the material upon which the pattern is to be traced; then place on the paper the pattern you want to transfer; next, with a sharp-pointed hard pencil, go over the entire pattern, and, upon removing the paper, the pattern will be found to have been transferred upon the material. Care must be taken to have the material, the transfer-paper, and the pattern, all fastened down securely upon a drawing-board or flat table, so that the papers will not slip: and do not press with the fingers upon the work, or the impression will be made upon the stamped material, and make the work look soiled. A sheet of tracing-paper will last a long time with care. It is the easiest way of transferring simple patterns upon smooth material, but is not so good for rough goods—like mummy-cloth, etc. Ask for tracing-paper when you go to a shop, as the term "carbon-paper" does not seem to be so generally known. Almost anywhere, where embroideries are dealt in, or patterns stamped, it can be bought.

"THE BEST LADY'S-MAGAZINE."—The Watertown (Mass.) Enterprise says of this magazine: "It is altogether the best of the lady's-books: the costly steel-engravings are works of the highest art; and everything about it tends to make it the most complete magazine of its kind published."

THE PROSPERITY OF THE COUNTRY was never greater than at present. The crops are immense this year: and the crops are the basis of all wealth. Even the croakers now concede that, for several years to come, general prosperity is assured.

BEAUTIFUL AND INEXPENSIVE bracelets and necklaces can be made by stringing melon-seeds on strong silk-twist, or "patent-thread," using a short strong needle. If a gilt bead is put on, between each seed, it adds greatly to the effect.

"CANNOT DO WITHOUT IT."—A lady writes: "We have taken your magazine, in our family, for a number of years, and like it better every year: we cannot do without it."

A VERY BRILLIANT ARRAT.—Our novelets for next year will be unusually brilliant. In addition to those by Mrs. Ann S. Stephens and Frank Lee Benedict, and the one by Mrs. John Sherwood, are those by Mrs. M. Sheffield Peters and Miss Alice Bowman, the talented author of "Creole Blossoms." Lastly, there is the humorous story by "Josiah Allen's Wife," showing "How The World Was Burnt Up." The series not only varies—from grave to gay, from the highest dramatic interest to the cleverest of society-sketches—but each novelet is the very best of its kind.

OUR "DRESS-PATTERNS."—We have always maintained that, on the whole, the full-size dress-patterns which we give are the most convenient for the maker, as well as the most stylish. On this point we are constantly receiving letters, of which a recent one says: "The patterns are just splendid; the corsage-basque, in your last, could not be made to fit any nicer if I had been there to have it measured."

LEARNING THE TRUTH.—A lady, writing for a specimen, says: "I have several persons promised already for my club, and, among them, some who were subscribers to —" (of course, we suppress the name) "but they are so disappointed in that book, that they want to take 'Peterson' instead."

LACE COLLARS, FRILLS, CHEMISETTES, AND JABOTS continue to be worn, and have not changed shape. Colored silk handkerchiefs are also still worn round the neck, for out-of-doors, especially for the morning.

NO OTHER MAGAZINE of equal merit is as low-priced as "Peterson." No other is as cheap to club-subscribers. No other gives premiums really as good, for so little work. Get up a club, therefore, for 1885.

RIBBON Bows on the shoulders gain favor every day. Not very young ladies substitute passementerie épaulettes, which stout figures, whatever be their age, should adopt.

## NOTICES OF NEW BOOKS.

*Six Centuries of Work and Wages. The History of English Labor.* By James E. Thorold Rogers, M.P. 1 vol., 8vo. New York: G. P. Putnam's Sons.—Whether the condition of the day-laborer is better or worse than it formerly was is a question that has been hotly discussed by philanthropists during the past generation. In this work we have an attempt, for the first time, honestly to solve the problem. Mr. Rogers, already well known for his History of Agriculture and Prices, has gathered together here, from the books of the English colleges and other authentic sources, an overwhelming mass of evidence to show that the condition of the workingman has been steadily falling for nearly four centuries—that is, that his wages, measured by their purchasing-power, has been declining.

*Self-Raised.* By Mrs. Emma D. E. N. Southworth. 1 vol., 12mo. Philadelphia: T. B. Peterson & Brothers.—Mrs. Southworth is one of those writers who will always retain their popularity: for her novels, or rather romances, are not essays, but stories, "first, last, and all the time," as everything of the kind should be. The action never ceases, the interest never flags; she passes from mirth to pathos, from despair to happiness; and this being what attracts nine readers out of ten, she will always have readers.

*The Baby's Grandmother.* By L. B. Wolford. 1 vol., 12mo. New York: Henry Holt & Co.—One of the very best stories that has appeared this year, or that is likely to appear. It is quite neatly printed, in clear legible type.



## OUR ARM-CHAIR.

"FOR WHAT SHALL WE SUBSCRIBE?"—This is the question that every lady is asking herself at this time of the year. The answer is: "For Peterson, of course." No other magazine, as all the newspapers unite in saying, combines so many merits, and such varied ones, for so small a price. Says the Lancaster (Pa.) Examiner: "The best and cheapest published." Says the Auburn (Ill.) Citizen: "How such a magazine can be supplied for only two dollars a year, and much less to clubs, is a miracle: we can only explain the fact by an enormous circulation." Says the Dutch Flat (Cal.) Times: "The very best writers are employed, and the fashions are complete to perfection." Says the Wahpeton (Dakota) Gazette: "This is the great two-dollar Philadelphia magazine: stories, engravings, fashion-plates, all of uncommon excellence." Says the Waynesville (Ohio) News: "Improves as year after year passes over its head, and always irreproachable in its literature." Says the Logan (Kansas) Freeman: "Mrs. Lucy H. Hooper is the fashion-correspondent in Paris; and 'Peterson' is the only magazine that keeps a correspondent there: hence, the fashions are always the latest and most stylish." Says the Clarksville (Tenn.) Chronicle: "The stories in the September number are unusually good, even for 'Peterson,' and range from love-stories, like 'Lord Avalon,' to comic ones like 'Juba at the Wake,' and tragic ones like 'Creole Blossoms.' The steel-engraving is perfectly idyllic." Says the Newberry (S. C.) Herald: "Every lady who appreciates the beautiful should have 'Peterson'; we advise all who are not in receipt of it to become subscribers at once." These notices come, as will be seen, from every section of the country. They represent the past. But the future will be far better. In 1885, "Peterson" will surpass even itself. Its motto is: "Always forward."

OLD FRIENDS.—Of the many articles of dress presented to the ladies this season for their consideration, we notice as the foremost our old friend, the "Nonpareil Velveteen," which has proved such an addition to the many desirable fabrics for costumes during the past three seasons. The new goods this autumn present a very large array of colors, many of them of very beautiful shades; and we feel assured that our lady-readers need not look further in order to satisfy their most exacting taste. These goods, as presented this season, show great improvement—although this seemed almost impossible—and are now placed on the market as unsurpassed by any velveteen in the world.

HORSFORD'S ACID PHOSPHATE is a preparation of the phosphates of lime, magnesia, potash, and iron, in such form as to be readily assimilated by the system. Descriptive pamphlet sent free. Rumford Chemical Works, Providence, B. I.

## MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAHAM LIVERLY, A. M., M. D.

No. VIII.—SPEARMINT—SARSAPARILLA—ST. JOHN'S WORT.

I.—SPEARMINT—*Mentha viridis*. Distinguished from peppermint by its lighter green color and terminal long tapering spike of flowers to a point.

This species of mint is that which is, or was, employed in the preparation of a seductive beverage, known as the "mint julep" of old Virginia, in times past—a combination the value of which is at least equivocal. This is a valuable domestic remedy for the relief of nausea, etc. Mothers should cover any size wide-mouthed bottle, filled with eight ounces of the green herb, with one pint of dilute alcohol or Holland gin. It is fit to use in one week. Dose,

five drops to a teaspoonful. It is a most agreeable stimulant and carminative—kindly received by the stomach. It is one of our most certain vegetable diuretics. Mothers will find it convenient and prompt in any urinary difficulties of her children, in sick stomach, flatulent colic, etc. Give the medicine in sugared water, and give freely. The warm or hot sitz-bath will assist in obstinate cases.

II.—SARSAPARILLA—*S. smilax*. There are many species of sarsaparilla, foreign and native. The false (*Aralia nudicaulis*) and the true grow abundantly in this country; but much the larger quantity is imported from Vera Cruz, the Bay of Honduras, etc. Whether any of the species possess any medicinal value is a mooted question, though from what has been claimed for this agent—as to its efficacy—in the past, both by the profession, quacks, and common people, one would think that mankind should cease to suffer and rarely die. It was glorified through Swain's Panacea, by professional endorsement, as well as through old Dr. Jacob Townsend's sarsaparilla-syrup, and a host of others who have followed in their wake. And yet I, like the late Prof. Dunglison, after many years' observation and experience, think it—per se—a worthless therapeutical article. All medicinal value in the various combinations, in the market or drug-stores, results from the sugar, iodide of potassium, and other mineral salts, which possess real merit. Prof. D., at the almshouse clinics in '42-'45, declared that he had fed patients with a few ounces of loaf-sugar per diem, and to a similar class he had administered the syrup of sarsaparilla for a long time, and he ever failed to see any difference in the effect upon them. This syrup makes a good vehicle through which other medicines of a nauseous taste may be administered. If combined with yellow dock, elder, poke, pipsissewa, etc., it may possess decided alterative virtues in scrofula and glandular affections, otherwise not, *me judice*.

III.—ST. JOHN'S WORT—*Hypericum perforatum*. Sepals five. Petals five, oblique or unequal-sided, black dotted; stamens numerous; flowers yellow. Stems one to two feet high, often several from the same root. Conspicuous in old fields, pastures, and roadsides in June. This is a foreigner, and regarded as a worthless and troublesome weed. When the writer was a boy, farmers attributed certain scabs and cutaneous sores among cattle, especially horses with white noses and feet, to this article, and, in consequence of this assumption, white-nosed or white-footed horses, and even cows, sold at lower prices. But while the herb continues as plentiful as ever, the peculiar complaint seldom now manifests itself, proving for the thousandth time that conclusions are too hastily assumed.

In 1842, the St. John's Wort totally failed to appear in Chester county and in many parts of the State. But after a few years it became as abundant as ever, and so continues. The lobelia plant sometimes such vagaries—some seasons being quite abundant, then difficult to find. The St. John's Wort is introduced to advise mothers to pick enough of the yellow blossoms to fill loosely a pint jar or bottle, cover with sweet oil, place in the sun for a few days, and she has a nice red oil. This oil is the most valuable local application in cases of bruises, to prevent discoloration from a blow about the face, eyes, etc. Wet a piece of cotton-flannel and apply immediately, and renew every few hours.

## PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

No. 259.—HOUR-GLASS.

1. A small craft. 2. The ocean. 3. A unit. 4. A letter. 5. A summer luxury. 6. Little animals. 7. Shelters.



The centrals, read downward, name a delightful means of locomotion.

Wilmington, Mass.

WHIP-POOR-WILL.

No. 260.—WORD-SQUARE.

1. Vallant. 2. A bird. 3. To avoid. 4. To slope. 5. To gain admittance.

East Brady, Pa.

NEFAHO.

No. 261.—CHARADE.

My first is a plot of grassy green.

My last is an ancient game, I ween.

But, when my last on my first is played,

It's a source of delight to each youth and maid.

Boston, Mass.

FANTINE.

Answers Next Month.

ANSWERS TO PUZZLES IN OCTOBER NUMBER.

No. 254.

L  
C A M  
L A V E B  
M E W  
R

No. 255.

Charade: Share, Aid.

No. 256.

James Berry Bonaal.

No. 257.

1. Dab, bad. 2. Deer, reed. 3. Rap, par. 4. Time, emit. 5. Wort, trow.

No. 258.

P L A Y  
L O S E  
A S I A  
Y E A R

FLORICULTURE.

**THE GROWING OF BULBS.**—There is a widespread idea—we might almost call it a vulgar error—among amateur growers, that hyacinths grown in water are useless after their flowering season is over. This is not the case. The bulbs, if transplanted to the open garden, will bloom season after season.

The old-fashioned plan of growing hyacinths in glasses is still in favor; we will, therefore, take it first in order. A good bulb should be solid, hard, and heavy; it need not necessarily be large. We confess to a personal preference for single flowers in hyacinths: but, nevertheless, the double blooms are very beautiful.

Hyacinths, to be grown in glasses, should be placed in the glass so low as almost, but not quite, to touch the water; if the bulb be small, and does not fit the neck of the glass, a piece of stout card-board may be cut to fit the glass, and a round hole cut in the card-board for the bulb to fit into. As soon as the bulbs are in the glasses, they should be placed in a dark cupboard for five or six weeks—that is, until the glass is full of roots. By this time, the leaves and flower-buds will have begun to grow. They

will be very pale from having been grown in the dark; but this is of no consequence, as they will soon gain their natural colors when brought into the light.

As soon as the bulbs have made plenty of root, they may be put into the position or place where it is desired they shall flower; they will soon come into bloom in the warmth of an ordinary sitting-room. The old-fashioned tall straight glasses are very low in price, but not nearly so pretty as the new designs. The triple glass is well adapted for the display of three good blooms, and may form the centre of a pretty arrangement of ferns or handsome foliage-plants on a small circular table. The narcissus is sometimes grown in water; but it is too tall in the flower-stem to look well. It does much better grown in good soil in a pot; in fact, we do not grow many hyacinths, even in glasses—not more than half a dozen or so, just to place where wanted here and there. The greater number of our bulbs are grown in groups, in pots and rustic stands. We group three hyacinths or three narcissuses in a pot, the same number of large tulips, or five of the dwarf kind. Whatever the receptacle in which they are grown, there must be ample drainage, and the soil must be good, light, and rich. In the country, suitable compost, as it is called, may often be obtained from woods; in town, the best way is to get a bushel, or half a bushel, according to the number of bulbs to be grown, from a nurseryman or florist, stating, of course, the description of plant for which the soil is required. After potting the bulbs, they may be put in a dry cellar, attic, or out-building, or any place where they can stand in a deep box, and be covered a foot deep with cocoanut fibre refuse, which can be bought cheap. All the bulbs must have a thorough soaking when planted, and will require no further attention for a month or longer. The cocoanut-fibre may be removed a little now and again, to see what progress the bulbs are making, and, as they push up leaf and bud, they may be removed to the quarters in which they are to bloom.

Crocuses do not do well in sitting-rooms. It is easy to have them in flower in the open ground in March; and they do not take kindly to forcing. If wanted in-doors, a clump from the open garden, which has progressed sufficiently towards maturity to have the flower-buds well displayed above the leaves, may be taken up, potted, and placed in a window for the short time it will be in perfection. The beautiful *scilla-siberica* does capitally in a pot, and a few of these exquisite little bulbs should always be potted up for the spring display in the sitting-room.

To obtain the full effect from a collection of bulbs in bloom, they should be intermixed with ferns and other leafy subjects.

OUR NEW COOK-BOOK.

*Every Receipt in this Cook-Book has been tested by a practical housekeeper.*

MEATS.

**Pork and Beans.**—One quart of navy-beans, one-half pound of pickled pork, two teaspoonfuls of thickly-mixed mustard, one large tablespoonful of molasses. Soak the beans in tepid water all night. Next day, change the water, place them on the fire, and boil them a few minutes, not long enough to crack them, drain them, place them in a bean-pot or deep earthenware-pan, nearly bury the pork in the middle of the beans, add the mustard, molasses, pepper and salt, with enough water to cover the whole. If they become too dry, add a teacupful of water when they are half done. Serve with Boston brown-bread.

**Fried Chickens.**—Wash your chickens, cut them in pieces, season them with pepper and salt. Have in a pan some hot butter and lard mixed; dust some flour over each piece,

and fry them slowly till of a bright-brown on both sides; take them up, put a little water in the pan, add some butter rolled in flour to thicken the gravy, and more pepper and salt if required. Young spring-chickens are only suitable for frying.

*Cold Roast-Beef, Made into a Mince.*—Cut all the meat off the bone, and put on the bone to stew, with a little water, pepper, salt, and celery or celery-seed. Chop up the cold meat very fine. Strain the gravy, thicken it with a very little flour. Put the minced meat in just before you serve, and heat it thoroughly, but do not cook it. Mutton, veal, turkey, or chicken can be minced in the same way.

#### DESSERTS.

*Pan-Dowdy.*—Fill a pudding-pan with apples—pared, quartered, and cored. Cover the top with a crust rolled out of light bread-dough, make a hole in the lid, and set the pan in a brick oven. After it has cooked, lift the crust and add molasses or brown sugar, a little powdered cinnamon and nutmeg to taste, also one tablespoonful of butter. Stir it well, cut the crust into square bits, mix all together, cover it with a large plate, return it to the oven for three or four hours. Serve hot. A pan-dowdy may be baked in a stove-oven, in which case the apples had better be stewed, and the crust baked separately, then mix all together and bake two hours.

*Baked Indian Pudding.*—Mix three gills of Indian meal, one gill of wheat-flour, one gill of molasses, one teaspoonful of salt, half-teaspoonful of powdered ginger, one teaspoonful of powdered cinnamon, and the grated peel of one lemon. Pour over all one quart of boiling milk, stir well, and, when a little cooled, add six eggs beaten separately, and one pound of stoned raisins, dredged with flour—or dried peaches or apples, well washed and dried in the sun, may be substituted. Scald a bag, flour it, and boil the pudding in it, leaving plenty of space for it to swell. Boil five hours, and serve with wine-sauce.

*Plum-Pudding.*—One pound of breadcrumb brown or white, one pound of currants cleaned and washed, one pound of raisins stoned, one pound of sultanas, one-half pound of candied peel, one pound of moist sugar, one pound of beef-suet, a little nutmeg, one ounce of ground ginger, the juice of one lemon and the grated rind, one-half pound of flour, four eggs, with milk sufficient to mix, one teaspoonful of carbonate of soda and half of tartaric acid, mixed first in the crumb and flour; boil for six or eight hours; add one glass of rum and one of brandy.

*Another Plum-Pudding.*—One pound of bread grated, one pound of apples finely chopped, one and one-half pounds of sugar, two and one-half pounds of currants, two pounds of raisins, one-half pound of candied peel, one-quarter pound of almonds chopped fine, one small nutmeg grated, one-half pound of suet, one-quarter pound of flour, seven eggs, whites and yolks beaten to a froth, half-pint of brandy. The above ingredients will make about six puddings; boil about four hours.

*Coffee Cream.*—Dissolve two ounces of isinglass in just enough water to cover it; put to half a pint of cream, one teaspoonful and a half of very strong clear coffee, with powdered sugar; let it just boil, leave it standing till nearly cold, then pour it into a mold, and, when quite set, turn it out.

*German Puffs.*—One tablespoonful of fine flour, teacup of milk, two eggs; beat up the whites and yolks separately; then mix all together. Bake in small cups.

#### CAKES.

*Oatmeal Cakes.*—Put a pound of oatmeal into a bowl, take one pint of boiling water, with one-half ounce of salt butter or lard melted in it to make the cakes crisp; pour this boiling over the meal, stirring it as quickly as possible into a dough; turn it out upon a baking-board, roll it out until it is as thin as it can be to hold together; stamp it into small round cakes; place them in a griddle to make

them crisp, and afterwards before the fire. They must be toasted, first on one side and then the other, to dry them.

*Boston Brown-Bread.*—One pint of tepid water, two gills of wheat-flour, one pint of rye-meal, one pint of Indian meal, half a pint of molasses, one and a half gills snout yeast, one teaspoonful salt, one small teaspoonful carbonate of soda; mix well, pour it into a tall straight-sided mold with a tight cover. Let it rise three or four hours. Steam or boil it for four or five hours. Remove the cover, and set it in a moderate oven to dry for half an hour. Serve hot in slices.

*Corn-Cakes.*—Take one pint of corn-meal, one quart of sour milk, four eggs well beaten, two tablespoonfuls of sugar, and soda enough to sweeten the milk. Mix all well together, and bake in pans. To have any corn-cake, with eggs, light, the eggs must be well beaten. When saleratus is used, it is always desirable to dissolve it thoroughly before adding it to any preparation of corn-meal.

*Frosting for Cakes, Etc.*—White of an egg, six heaped tablespoonfuls of powdered sugar, one teaspoonful of lemon-juice; beat one spoonful of sugar with white three minutes; then another, and so on; lastly, add lemon-juice, and beat until the froth is very stiff, and can be cut with a knife.

*Soft Ginger-Cake.*—One pint of molasses, three eggs, four cupfuls of flour, one cupful of sour cream, one cupful of butter and lard mixed, one teaspoonful of saleratus dissolved in the cream, spices according to the taste.



## EDITOR'S TABLE.

### EDITORIAL CHIT-CHAT.

"PETERSON" FOR 1885. STILL GREATER INDUCEMENTS THAN EVER!—We call attention to the Prospectus for 1885, on the last page of the cover. We claim there that "Peterson" is both *better and cheaper* than any magazine of its kind. That the public at large admits the justice of this claim is proved by the fact that "Peterson" has now, and has had for years, *the largest circulation of any lady's-book* in the United States, or even in the world. For 1885, no expense will be spared to make "Peterson" even better still. Its motto is: "Always Forward!"

In fact, as compared with "Peterson," all other lady's-books play but a secondary part. "Peterson's" steel-engravings are the finest; and a steel-engraving is the finest of all engravings. "Peterson's" stories are the best published; no lady's-book has such contributors. In its fashion-department, "Peterson" is pre-eminent: its styles the newest and most elegant; its superb colored plates, printed from steel, the only ones given in the United States. No other gives such illustrated stories and other articles. Where but one magazine is taken, "Peterson" should be that magazine; and every family that pretends to culture and refinement should take at least one magazine. In a word, "Peterson" *combines more, and at a less price*, than any other. And what it promises it always fulfills.

We continue to offer four kinds of clubs. For one kind, the premium is the unrivaled illustrated volume, "The Pearl of Price," or the large engraving, "The Lion in Love," whichever is preferred. For another kind, the premium is a copy of "Peterson" for 1885. For still another kind, there are two premiums: "The Pearl of Price," or "The Lion in Love," and a copy of "Peterson." For our very largest clubs, the magazine and both "The Pearl of Price" and "The Lion in Love" are given—*three premiums in all!* No other magazine offers such inducements. Only our immense circulation enables us to do it.

*Now is the time to get up clubs.* Every lady will subscribe for "Peterson," if its merits and cheapness are fairly put before her. *Be first in the field.* A specimen will be sent, gratis, if written for. *Do not lose a moment.*

THE JANUARY NUMBER will be ready by the 20th of November, or thereabouts, a little earlier than ordinary. It will be, beyond question, the most superb number we have ever issued. Those who remit earliest will get the earliest impressions of its incomparable steel-engravings, etc., etc. Hurry up your club, therefore! If your club isn't ready, send for a specimen, in order to get up a club.

How "PETERSON" GOES!—A lady, sending us one of our largest clubs for 1885, writes: "I received the specimen on Wednesday, and was only out Thursday and Friday afternoons, and had no trouble in getting this club, and they are all new subscribers."

IF EVERY SUBSCRIBER for 1884, for "Peterson," would get us one more each, we should add more than one hundred thousand to our list for 1885. Can't it be done?

IT IS AS MUCH A WOMAN'S PART to be charming as it is a man's to be brave. It is really not vanity in her to try to please. It is part of her mission.

(560)

WINTER-BOUQUETS may be provided at very small trouble by a little care and forethought. Grasses will form the staple of them. The moment for gathering them is when they are in full bloom and just a little over-blown, but before the seeds have ripened and dropped. The well-known quaking-grass is beautiful, and grows long-stalked and rich in some fields, especially on a chalky soil. The panicles of wild oats are very graceful, and there is a fine grass, with light-purplish bloom, which is very common. The lighter-colored grasses, with just a tinge of pink and a great deal of flowery pollen on them, make a pretty variety, and none of these are difficult to obtain. All should be gathered with long stalks, tied together in moderate bunches, and hung up to dry, and then kept in paper bags. The old everlasting will grow almost anywhere, and are by nature white; those we see yellow, orange, and green are dyed, and imported from abroad. A few of them are very pretty, but they should never be dyed. The new everlastings are large and something like small asters with a yellow centre, and they are in a great many natural shades of pink, yellow, and white, and are more grown every year. They have short stalks, and must be tied on to a stout wire or slight stick if they are to make any figure in a winter-bouquet. Vases arranged with these, mixed with dry grasses, and occasionally freshened by some sprigs of box and yew, etc., etc., are very handsome.

THE PAMPHLET-NOVELS, now so popular, are thought cheap at twenty cents each. Yet every number of "Peterson" contains as much reading—and many contain more—at a lower price; and gives, besides, steel-plates, colored fashion-plates, and any quantity of costly embellishments. There is really no way in which a lady can spend her money, and get so much in return, as in subscribing for "Peterson." It is pre-eminently the lady's-magazine.

IF YOUR LOCAL NEWS-AGENT cannot, or will not, supply back numbers, write to us, enclosing eighteen cents for each number ordered, and we will forward, post-paid, by next mail. Frequently, local news-dealers, rather than take the trouble to order two or three numbers, say that the edition is exhausted. This is not true. Write to us, and you will discover the contrary.

GIVE YOUR DAUGHTERS a thoroughly practical education, no matter how rich you are. Teach them to cook and prepare the food of the household. Teach them to wash, to iron, to darn stockings, to sew on buttons, to make their own dresses. Teach them to make bread, and that a good kitchen lessons the doctor's account.

WE ARE OFTEN ASKED where good guide-books for embroidery, describing the stitches, etc., etc., can be had. We reply that such books are advertised, in our advertising-columns, nearly every month: as indeed is nearly everything else interesting or useful to ladies, or to the family, etc., etc.

NOTHING LIKE "PETERSON."—A lady, sending her subscription for 1885, says: "I thought, last year, I would try a different one, but nothing can fill the place of 'Peterson.' Without it, I feel as if I had left the civilized world."



"THE PEARL OF PRICE," A COMPANION TO "THE GOLDEN GIFT."—The illustrated volume of poetry, "The Golden Gift," which we issued this year, as a *premium for getting up clubs*, has proved so popular that we have determined to publish a companion to it, for 1885, to be called "The Pearl of Price." The latter one is of the same size as the "Gift," printed on a similar page, illustrated with the same number of engravings, and also bound in the same elegant manner. The only difference is that while the writers in the "Gift" were all English poets, those in the "Pearl" are all American ones. The engravings, also, are entirely different. Every lady who has the "Gift" ought to have this companion-volume, besides thousands of others: in fact, it ought to be in every house.

We also have a fine large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Pearl." The size is twenty-one by twenty-seven inches. The picture is entitled "The Lion in Love," and is a capital affair. It would frame charmingly for the parlor.

We will also give, for some of the clubs, an extra copy of the magazine for 1885; and, for large clubs, an extra copy, as well as the "Pearl" and "The Lion in Love." Now is the time to get up your clubs for 1885. Send for a specimen to canvass with.

"WON'T BE CHEATED."—A lady writes to us: "One of my club for 1883 left me, and took another magazine, that promised all sorts of impossible things. She has now come back, as you see, and is one of my club for 1885. She says: 'I won't any longer be cheated: "Peterson" is the only magazine that really fulfills its promises; and therefore I come back to it.'" We have plenty of such letters.

SOME EIGHTY THOUSAND DOLLARS were spent this year, by "Peterson," on embellishments, etc., etc., to say nothing of what it paid for literary matter. "No wonder," says an editor, to whom this was told, "that 'Peterson' has more subscribers than all the other lady's-books combined."

THE PEARL OF PRICE, we say in answer to numerous inquiries, will be sent to persons, *not subscribers* for "Peterson," for one dollar; or it and its companion, the "Golden Gift," for a dollar and a half. There is no other Christmas-gift, this year, so beautiful yet so cheap.

FRANG'S CHRISTMAS-CARDS are even more beautiful than usual this year. But their masterpiece is a flower-picture, after the celebrated Belgian artist, Jean Robie, printed on satin, and suitable either for an easel, panel, or framing.

NO OTHER MAGAZINE of equal merit is as low-priced as "Peterson." No other is as cheap to club-subscribers. No other gives premiums really as good, for so little work. Get up a club, therefore, for 1885.

OUR CHRISTMAS-GIFT to our subscribers, this year, is a beautiful colored pattern-sheet, with four designs for D'Oyleys. Where is the other magazine that gives such costly, elegant, and useful affairs?

NO MORE ACCEPTABLE GIFT can be made, at Christmas or New Year's, to a wife, daughter, sister, or sweetheart, than a paid-up subscription to "Peterson" for 1885.

AMIALE MANNERS, CHEERFUL BEHAVIOR, these are worth a fortune, for they make everyone like you. Rough abrupt manners bring enemies by the score.

SAVE MONEY BY SUBSCRIBING to "Peterson." In fashions, receipts for cookery, patterns for embroidery, etc., you will economize more than ten times its cost.

OUR ADVERTISEMENTS ARE THE BEST PROOF of the popularity of "Peterson"; for, if we had not, as we claim, a larger circulation than all the other lady's-books combined, the magazine would not be such a favorite with advertisers. With the subscribers these advertisements, we find, are quite popular. "They tell us," writes a lady, "where to buy everything we require: nor are we often disappointed; but of course that is a risk we have to take." We print the advertisements on extra pages, so as not to interfere with the usual reading-matter.

"A GEM CANNOT BE POLISHED," says a Chinese proverb, "without friction, nor a man without trials." What a world of wisdom there is in this. It is the whole story of life, told in a few words.

OUR TITLE-PAGE, this year, is especially suggestive. The upper and lower pictures, each in their way, are charming, to say nothing of the three cunning little Christmas-belles in the centre.

SEND FOR A SPECIMEN to get up a club with. "Peterson" challenges comparison with others. It does not wish to deceive anyone. Judge for yourselves!

## NOTICES OF NEW BOOKS.

*Life And Letters of Bayard Taylor.* Edited by Morris Hansen Taylor and Horace E. Scudder. 2 vols., 8vo. Boston: Houghton, Mifflin & Co.—Few biographies as interesting as this have ever appeared, for it is the record, not only of a distinguished American, but of a brave life nobly lived. The pluck and perseverance with which Bayard Taylor fought his way up, under disadvantageous circumstances, to fame and high position, should be a lesson to young men, showing that it is not necessary, even in these times, as so many cynics say, to be unscrupulous in order to be successful. To begin a career by walking through Europe on foot, and end it as U. S. Minister at Berlin, and never, in all that time, to do a questionable or dishonorable act, is something of which to be proud. The story of the poet's domestic life is not less interesting than that of his literary and political career.

*The Countess of Albany.* By Vernon Lee. 1 vol., 12mo. Boston: Roberts Brothers.—This is one of the series of volumes on "Famous Women," now being published by an enterprising Boston firm. The Countess of Albany was the widow of the "young Pretender," as he was called, the hero of the romantic rising in 1745, in favor of the Stuarts. The history of her life is told, in this little book, with tact and taste. The Countess was also celebrated for her intimacy with Alfieri, the Italian poet, so that her biography furnishes more than one point of interest.

*Smooch River Tales.* By Sherwood Bonner. With Illustrations by F. T. Merrill. 1 vol., 12mo. Boston: Roberts Brothers.—A reprint of several unusually good stories, written for young people, and particularly acceptable at this season, when people are thinking of Christmas-gifts. It is sad to think that an author so gifted died so prematurely.

*Marjorie Huntington.* By Harriet Pennicott Bell. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—A very pleasant novel of every-day life, ending happily, as all nice novels should. There is a flavor of reality about the story, an absence of all strained melo-dramatic effect, that particularly commends it to our taste.

*Tip Cat.* By the author of "Miss Toosey's Mission" and "Laddie." 1 vol., 16mo. Boston: Roberts Brothers.—We recommend this charming story for juveniles as especially suitable for a Christmas or New-Year's gift.



## OUR ARM-CHAIR.

SUBSCRIBE TO "PETERSON" FOR 1885.—When our friends are soliciting subscribers for clubs, it would be as well to show them what the newspapers say of "Peterson." For that reason, we quote here a few out of hundreds of notices. Says the Assumption (Ill.) Enterprise: "'Peterson' has long been without a rival." Says the Council Bluffs (Iowa) Herald: "The steel-plates are the best we have ever seen." Says the Belfast (Me.) Journal: "Leads all the home-monthlies." The Kansas Herald says: "More and better literary matter than any other at the price." The Home (Pa.) Journal says: "The most enterprising monthly we have ever seen." Says the Washington (Ohio) Republican: "With every number it presents new beauties: it is, in fact, the lady's-magazine and fashion-book." Says the Westporter (Conn.) Gazette: "It is admitted, by all the ladies, to be the queen of fashion-books." The Lexington (Minn.) Bulletin says: "With each number is enclosed just such a dress or other paper pattern as a lady needs: and this, remember, free of additional expense." As the Lapeer (Mich.) Democrat says: "It is foolish for other publishers to attempt to compete with it." Says the Columbia (Ky.) Spectator: "Stories of surpassing interest." The Potsdam (N. Y.) Courier says: "The most attractive, for ladies, published." Finally, the Lancaster (Pa.) Era, with hundreds of others, calls it "*the cheapest and best*," which is what, after all, we claim for it: that is, that it gives more for the money, and of a better quality, than any other. Moreover, it always keeps its promises. "If you wish to be sure of getting your magazine," says the Bellevue (Ohio) Gazette, "subscribe for 'Peterson.'"

THE BEATTY ORGAN AND PIANO CO.—A WONDERFUL BUSINESS REJUVENATED AND ESTABLISHED.—The name of Daniel F. Beatty, of Washington, N. J., is tolerably well known to the majority of the people of the United States, in connection with the manufacture and sale of musical instruments. By liberal and widespread advertising, and by dealing directly with the purchaser, he built up a most extensive business in organs and pianos. It was his ambition to erect and own the largest organ-factory in the world, and he succeeded in so doing. But the hindrance and losses incident to a disastrous fire in 1881, and other things, led to a serious entanglement in his affairs. Although he made and sold over seventeen thousand organs last year, his embarrassments became so serious that he finally sold his business to a corporation composed of his creditors. It is understood that this company has undertaken to make good, as far as possible, the obligations of Mr. Beatty, giving preferences to the purchasers of organs and pianos whose goods are still undelivered, and to whom it is shipping daily their instruments. The directors and stockholders are among the best known and most responsible business-men in the country. All new orders, we are assured, are filled on receipt with instruments of the best quality; while arrearages are being manufactured and shipped at a rate of no less than one hundred a week. On such a basis, supplying a superior article at a moderate price, free of agents' commissions, the new concern ought to achieve a great success.

MRS. C. THOMPSON, of 32 East Fourteenth Street, New York, the patentee of the celebrated "Thompson Wave," seems to take the lead over all other dealers in hair-goods, in her ability to lead the fashion in this particular line. Instead of offering inducements to ladies to disfigure themselves with various dyes injuring both their looks and their hair, she has procured all varieties of very fine gray hair, and can match the natural hair of any lady. The elegance of her goods has made the wearing of gray hair quite fashionable. She has also introduced this season a new style, which is very becoming to those who have low foreheads.

It is known as "La Pompadour." For young ladies, she has invented what is known as the "English" bang, which is having a great rage in New York City. Thus all ladies can easily be suited by addressing her, and know that they are in the latest style.

THE IMMENSE POPULARITY of Arcadia woven broché, for ladies' sacques and basques, is warranted by the excellence of this goods for these purposes. Unlike the ordinary velvet broché, they are not stamped, but woven, the figures always retaining their shape and style, and wearing even longer than many higher-priced goods of similar character. The necessity for an article of sufficient warmth for comfort, and sufficient fineness of texture to make a stylish garment, that will take the place of furs on those occasions when furs are found to be too heavy, is very satisfactorily supplied by this Arcadia woven broché, and in recommending it to our readers we believe they will find it thoroughly satisfactory in every way.

THE PRODUCTS OF THE HOUSE of James Pyle and Sons, of New York, need no special mention among housekeepers, who are well aware of their sterling merits. Among the rest, Pearlina stands pre-eminent as a most valuable household acquisition, and although its power as a dirt-eradicator is so great, yet it is perfectly harmless to the skin and is a luxury in the bath, while the most delicate are not injured by its use. The sale of Pearlina within the past five years has reached enormous proportions, and it has become a positive necessity in every house where it has once been used.

ONE OF THE GREAT NECESSITIES of a country-home is a good piano, and, while there are many houses that manufacture excellent instruments, there are but few that do so for a moderate price. Messrs. C. C. Briggs & Co., of Boston, Mass., however, are among the few that do, and if any of our readers are in want of a good piano, at moderate cost, they will do well to correspond with this firm.

HORSFORD'S ACID PHOSPHATE—OVERWORKED NERVOUS SYSTEMS.—Dr. Edward L. Duer, Philadelphia, says: "I consider it valuable in overworked nervous systems."

## CHRISTMAS DECORATIONS.

THE STYLE OF DECORATION to be followed depends on a good many different circumstances. The size and nature of the room or hall, the locality, whether town or country, and the time which can be expended on the work, have all to be taken into account.

When holly and mistletoe are scarce, very pretty and effective varieties are made by introducing bulrushes, teasle-heads, pampas-grass, or any of the tall brown grasses to be found growing near water in the country. These should be gathered in the autumn, and well dried. If the bulrush-heads are too ripe and shed their seeds, they should be dipped in gum-water. Mountain-ash berries and hips-and-haws should be gathered in the autumn, too, and preserved for Christmas use by soaking in strong brine. Lichens are very useful as a background for red lettering, or to form the letters themselves on a colored background edged with leaves. The gray lichen can frequently be torn off in large pieces from the trunks of trees, and this variety is the most useful for lettering; but twigs and branches covered with moss and lichen should be preserved just as they grow, as very quaint and effective decorations can be made by grouping these in masses, with trails of ivy hanging from them.

If artificial frost is wished for, crushed glass—sold under the name of "frost"—answers the best, or it can be made



at home by crushing white glass—old white bottles or pieces of broken window-panes—with a garden-roller. It is more effective than epon-salts—the coarse kind of which, however, is often used when glass cannot be procured. In either case, it is sprinkled over the surface of the leaves or cotton-wool snow, which have previously been coated with strong colorless gum.

In small rooms, it is not advisable to use artificial frost or snow of any kind, as it will not bear close scrutiny, and distance is necessary to give it a proper effect. A judicious use of gray lichen amongst glossy green leaves gives a very wintry appearance, and will not only bear close inspection, but does not look tawdry in the glaring light of day, which cannot be said for anything artificial.

Japanese fans, as well as those of ordinary shape made of paper, are very useful for brightening up sombre rooms. They are very cheap, and are made in all varieties of brilliant colors. They look particularly well over pictures, not only as a temporary, but as a permanent decoration, as they break the monotonous straight lines of a number of picture-frames, and add a touch of color to the walls, where it is often very much wanted.

Be careful to avoid an air of heaviness in small rooms. It is better to use too little material than to let it appear overdone. Trails of ivy look light and graceful hanging at the sides of a picture or mirror, springing from a light bunch at the top. If the sprays are refractory, they should be wired. Laurel has a disagreeable smell, and should be used sparingly in small rooms.

A light trellis-work of leaves looks very well, to cover a blank space or hide an ugly door. It is made by sewing single leaves on tape, or wiring them on thin laths of wood, with a cluster of leaves or berries where the bands cross each other.

#### PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

#### ANSWERS TO PUZZLES IN NOVEMBER NUMBER.

No. 259.

B O W B O A T  
B R I N E  
A C E  
Y  
I C E  
M O L E S  
S C R E E N S

No. 260.

B R A V E  
R A V E N  
A V E R T  
V E R G E  
E N T E R

No. 261.

Lawn-tennis.

#### CHRISTMAS-GIFTS.

**How To Give Them.**—Everyone knows the old-fashioned way—in a stocking, a la Santa Claus. Another way, equally well known, is the Christmas-tree, or, as it is sometimes

called, the magic-tree. In this case, the giving takes place in the evening, instead of at breakfast. Christmas Eve is a nice time for it, or it may be lit up on Christmas Eve and admired, and the presents distributed the next day. If the occasion of the lighting-up is a juvenile party, the presents should certainly be given then and there; it is meanly tantalizing to a child to witness the wonderful tree, and go away with nothing off it.

But a new way is to have a bran pie. This possesses the charm of mystery, while it loses the prettiness of the fairy-tree. A bran pie is simply a tub or box filled with bran, and covered round with colored glaze, or any decoration that may suggest itself at the moment. Into it the presents are put, each wrapped separately, and scattered all about underneath the bran. When the party is assembled—on Christmas Eve, say—lots must be drawn for first dive: drawing lots is always great fun to children. Then, in order, they plunge a hand into the bran, and must take out the first parcel touched, and only one at a time. The parcels should have been previously addressed, so that, as a child brings one up, he hands it to the owner of the name written on. This gives an extra zest in diving. You may pick up those addressed to yourself. It is best, in a bran pie, that the presents should be as small as possible, and that all the very little ones should have several for their share. This prolongs the excitement greatly.

The ship is an old-fashioned way of conveying the gifts, and can be contrived in this way: Get half a dozen of the nursery or kitchen chairs—not to scratch the better ones—and place them in a corner of the room, backs outside, so as to look like the prow of a ship; cover them round with brown paper, on which mark with charcoal the lines of the wood, portholes, etc.; fix a pole up inside, and another horizontal at the bows; then attach a line hung with flags from one to another. This will look like a roughly-made ship. The fun of the ship-mode is that the presents are all in the hold of the vessel—i. e., on the floor behind the chairs—which is supposed to be sailing into the room. The idea is that of "our ship coming in," as we all say. If some old muslin and blue calico is rumpled round the prow, the effect of ripple is produced. One of the boys of the party must be dressed as a sailor, and stand on the seats of the chairs, descending into the hold each time a name is called from the party in the room, as they draw names from a bag, and fetching up the particular package wanted.

#### OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

#### MEATS.

**Venison Steaks.**—Cut your venison in slices, pound it, and, having heated your gridiron, grease the bars, and place the meat on it. Broil the venison very quickly over clear coals, and, as soon as it is done, put it on a dish, season with pepper and salt and plenty of butter. Send it to the table immediately. Serve it with currant-jelly. The plates should be warm.

**Rabbit à la Française.**—Cut the rabbit in pieces, and season it highly with salt and pepper and a very little mace. Just cover it with water. When the meat is quite tender, mix some flour with a large piece of butter; when the gravy is quite thick, add half a pint of port wine. Send it to the table very hot.

**Turkey Hashed.**—Mix some flour with a piece of butter, stir it into some cream and a little veal-gravy till it boils up. Cut the turkey in pieces—not too small—put it into the sauce, with grated lemon-peel, white pepper, and mace—pounded; a little mushroom-powder or catsup. Simmer it up. Oysters may be added.



*Cutlets from Cold Roast Pork.*—Cut the lean part of the cold pork in slices, season them with cayenne-pepper, a little salt, and some finely-powdered sage. Broil them over a clear fire, and take care that they do not become scorched. Serve with tomato-sauce.

## VEGETABLES.

*Pease-Pudding, to eat with Boiled Pork.*—Tie a pint of split peas in a cloth, leaving room to swell, but not more; put them in a stewpan of cold water, where let them boil an hour until tender, but not at all watery; then turn them out of the cloth, rub them through a hair-sieve into a basin, after which add one-quarter of a pound of butter. Season with a little white pepper and salt, and mix all well together with the yolks of three and one whole egg. Lightly flour a pudding-cloth, which lay in a small round-bottomed basin; pour in the mixture, tie up the cloth, and put the pudding to boil for an hour in a saucepan of boiling water. When done, turn it from the cloth upon a dish, and serve with any joint of boiled pork.

*Dried-Apple Sauce.*—Wash some dried apples, and pour over them enough hot water to cover them. Let them stand all night. In the morning, put the apples and the water they were soaked in into a kettle, and, if there is not enough water to cook them, add some more. When quite soft, mash them. They are greatly improved by stewing some slices of lemon-peel with them. They may be seasoned with cinnamon or nutmeg. Sweeten to the taste.

*Dried-Peach Sauce* may be prepared in the same manner as dried apples.

*Mashed Potatoes.*—Boil some potatoes, and pass them through a sieve. Put them into a saucepan, with a good lump of butter, and salt to taste; add a little milk, and work them well with a spoon on a slow fire for some minutes, adding small quantities of milk as they get dry.

## DESSERTS.

*Plum-Pudding.*—It will be perceived there is very little flour and a great quantity of breadcrumb; this is the great secret of a really light enjoyable pudding; also the number of hours boiling: as in general plum-puddings are nearly all flour, with but little bread, and only half boiled—consequently, a most indigestible mass. Judgment is always required in tying up a pudding, to leave it enough room to swell—yet not too much, or it will break; also to prepare the cloth, so as to exclude the water, to boil briskly, and to keep all the pudding under and well supplied with water. One pound of raisins, stoned, one pound of currants, well washed, one pound of beef-suet, finely shired, three pounds of breadcrumb, one pound of soft sugar, the darkest to be had, one ounce of candied orange, one ounce of candied citron, eight eggs, half of a nutmeg, grated, a dessertspoonful of ground ginger, three tablespoonfuls of flour, one pint of milk, and a wineglassful of brandy. Mix the ingredients well, and tie in a well buttered and floured cloth, taking care that no water can get in, but leaving room for the pudding to swell. When the water boils, put in the pudding, and let it boil briskly for eight hours. When serving, decorate with blanched almonds on the top.

*Pancakes.*—Take three eggs, and stir them into a pint of milk; add a good pinch of salt, and flour enough to make it into a thick smooth batter. Fry in boiling fat till nearly done, roll over on either side, drain, and serve very hot with lemon and powdered loaf-sugar. The feat of tossing the pancake in the pan requires dexterity, but is not difficult if the batter is very light.

*A Celebrated English Pudding.*—Half a pound each of beef-suet, well picked, powdered white sugar, and breadcrumb grated very fine, two eggs, and the grated rind and juice of one lemon; all well mixed together, and boiled for two hours.

*Another Plum-Pudding.*—One-half pound each of suet and currants, three-fourths of a pound of raisins, four spoonfuls of breadcrumb, three spoonfuls of flour, five ounces of sugar, three eggs, three ounces of citron, half a nutmeg, one spoonful of brandy, and a little milk.

## CAKES.

*Home-Made Bride-Cake.*—One pound of fine flour, one pound of butter, one pound each of currants and chopped sultanas, one pound of finely-sifted sugar, eight ounces of citron, one ounce of sweet and one ounce of bitter almonds, well pounded, a wineglassful of brandy, a teaspoonful of rose-water, and ten large eggs. Beat the butter to a cream, then add the sugar, and mix well; next the raisins and currants, the chopped citron and almonds. Pour in the brandy, and stir the mixture for two or three minutes. Have whites and yolks of the eggs beaten separately, not less than a quarter of an hour each; add the yolks to the cake, and, when well worked in, stir in the flour and whites, adding the rose-water last. Beat the whole for ten minutes, place in a tin lined with buttered paper, and bake in a moderate oven. It will take from three to three and a half hours.

*Gingerbread.*—One and a half cups of molasses, one cup of beef-dripping, two cups of sour milk, half a cup of brown sugar, two teaspoonfuls of carbonate-of-soda, one teaspoonful of salt. Powdered ginger and cinnamon to taste. About five cups of flour. Heat the molasses and dripping; mix the spice, sugar, and half the flour. Pour upon them the hot molasses.

*French Cake.*—Five cups of flour, three of sugar, half a cup of butter, one cup of milk or cream, three eggs, and a teaspoonful of soda, dissolved. Beat the butter and sugar, whisk the eggs, and add to it; then add the flour, soda, and milk. Beat the whole very hard ten minutes. Grease your pans, and bake in a moderate oven.

*Pound-Cake with Fruit.*—One and a half pounds each of butter, sugar, and raisins, one and a quarter pounds of flour, fifteen eggs, a small plate of sliced citron, and a heaping teaspoonful of mace. Wash the butter, work out the water, and cream the sugar with it. Rub the raisins in a little flour, and put them in last.

*Snow Pancakes.*—It is not generally known that snow is a good substitute for egg, in both puddings and pancakes. Two tablespoonfuls may be taken as the equivalent of an egg. Take it from a clean spot, and the sooner it is used after it is taken in-doors the better. It is to be beaten in, just as eggs would be.